

Sample Submission and Reporting Form

**RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS**

**Sample Collection:**

**Date:** 06/05/17    **Time:** 10:00    **Collector:** Joe Briscoe  
**Temperature Controls:**    **Raw:** °C    **Processed:** 2 °C    **Size:** Half Gallon  
**Processor/Distributor:** CAROLINA DAIRY    **ID#:** 37-168

**Sample Receipt:**

**Date:** 06/06/17    **Time:** 07:30  
**Temperature:**    **Raw:** °C    **Processed:** 2.0 °C  
**Received by:** Denise Richardson

**Environmental Microbiology**

**Sample Group: ES060617-0113**

SAMPLE INFORMATION				RAW AND PROCESSED DAIRY PRODUCTS				CONTAINERS		
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
960	7-26	4 Ounces	3% Pear Spinich Mango	Not Found		<1 EHSCC/g				
961	7-27	4 Ounces	3% Strawberry	Not Found		<1 EHSCC/g				
962	7-28	4 Ounces	2% Strawberry Banana	Not Found		<1 EHSCC/g				
963	7-29	4 Ounces	2% Blueberry	Not Found		<1 EHSCC/g				
964	7-28	4 Ounces	2% Strawberry	Not Found		<1 EHSCC/g				
965	7-29	4 Ounces	1% Strawberry	Not Found		<1 EHSCC/g				
966	7-30	4 Ounces	1% Cotton Candy	Not Found		<1 EHSCC/g				
967	7-29	4 Ounces	1% Strawberry Banana	Not Found		<1 EHSCC/g				
968	7-29	4 Ounces	1% Mixed Berry	Not Found		<1 EHSCC/g				

**CONTROLS:**

**PAC:** 0    **Equip:** 0  
**Air Density:** 2 /15 min    **Diluent and NB:** 0/-  
**Incubation Temperature:** 32.0 °C

**Analyzed By:** Darneice Owens

**Plating Date:** 06-06-17    **Time:** 09:25

**Temperature when Analyzed:** 2.0 °C

**Comment:**

**Approved By:** Susan Beasley

