

Sample Submission and Reporting Form

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

**Sample Collection:**

**Date:** 10/23/17    **Time:** 11:00    **Collector:** Joe Briscoe  
**Temperature Controls:**    **Raw:** °C    **Processed:** 2 °C    **Size:** Half Gallon  
**Processor/Distributor:** CAROLINA DAIRY    **ID#:** 37-

**Sample Receipt:**

**Date:** 10/24/17    **Time:** 07:40  
**Temperature:**    **Raw:** °C    **Processed:** 1.0 °C  
**Received by:** Denise Richardson

**Environmental Microbiology**

**Sample Group: ES102417-0102**

**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
1901	11-29	4 Ounces	Whole Pear Spinach	Not Found		<1 EHSCC/g				
1902	12-5	4 Ounces	2% Strawberry	Not Found		<1 EHSCC/g				
1903	12-2	4 Ounces	1.5% Strawberry	Not Found		<1 EHSCC/g				
1904	12-8	4 Ounces	1.5% Mixed Berry	Not Found		<1 EHSCC/g				
1905	11-29	4 Ounces	1.5% Cotton Candy	Not Found		<1 EHSCC/g				
1906	12-3	4 Ounces	1.5% Strawberry Ban	Not Found		<1 EHSCC/g				

**CONTROLS:**

**Analyzed By:** Darneice Owens

**Plating Date:** 10/24/17    **Time:** 09:30

**Temperature when Analyzed:** 1.0 °C

**Comment:**

**PAC:** 0

**Equip:** 0

**Air Density:** 0 /15 min

**Diluent and NB:** -/0

**Incubation Temperature:**

32.0 °C

**Approved By:** Susan Beasley