THOMAS T. IRVIN
Commissioner of Agriculture

GEORGIA DEPARTMENT OF AGRICULTURE

DAIRY PRODUCTS SAMPLE COLLECTION FORM AND LABORATORY REPORT

DATE RECEIVED _____ HOUR _____ TEMP. _____ °F LABORATORY NO. _____

DATE TESTED _____ HOUR _____ TEMP. _____ °F INCUBATION TEMP _____

CHECK ITEMS BELOW TO BE TESTED (X) IF OTHER THAN ROUTINE

( ) Standard Plate Count per ml.g _____
( ) Coliform Colonies per ml.g _____
( ) Phosphatase ug/ml _____
( ) Inhibitors _____
( ) _____

CONTAINERS

( ) Residual Bacterial Count per ml. _____
( ) Coliform Colonies per ml. _____

( ) Added Water _____
( ) Total Solids _____
( ) Solids Not Fat _____
( ) Butterfat _____
( ) Weight _____ lbs. per gallon
( ) Food Solids _____
( ) Sediment _____
( ) Pesticides _____

RESULTS CIRCLED ARE IN VIOLATION OF STATE STANDARDS

REMARKS _____

ANALYST _____

STATE CHEMIST _____

INSPECTOR'S NO. 501 DATE TAKEN _____ HOUR _____ AM PM TEMP. _____ °F CODE NO. _____

PRODUCER _____ DISTRIBUTOR _____

ADDRESS _____ ADDRESS _____

PROCESSOR _____ RETAIL DEALER _____

ADDRESS _____ ADDRESS _____

SAMPLE OF:
( ) Bulk Producers Milk
( ) Bottled Retail Milk
( ) _____

SAMPLE FROM:
( ) Producer
( ) Distributor
( ) Lunchroom

( ) Truck
( ) Retail Dealer
( ) _____

( ) Milk	( ) Grade A	( ) Glass
( ) Lowfat Milk	( ) Pasteurized	(X) Paper
( ) Skimmilk	( ) Homogenized	( ) Plastic
( ) Chocolate Milk	( ) Vitamin D	( ) Sterile Bag
( ) Choc. Flvd. Lowfat Milk	( ) Vitamin A	( ) 1/2
( ) Whipping Cream	( ) Multi-Vitamin	( ) Pint
( ) Coffee Cream	( ) Modified	( ) Quart
( ) Light Cream	( ) Fortified	( ) Gallon
( ) Half & Half	( ) Solids not fat ____%	( ) ____ oz.
( ) Buttermilk	( ) Cultured	( ) _____
( ) Sour Cream	( ) Creamed	
( ) Cottage Cheese	( ) Reconstituted	
( ) Ice Cream	( ) Butterfat ____%	
( ) Ice Milk	( ) Raw	
( ) Sherbet	( ) Mix	
( ) Milk Shake	( ) Flavor	
( ) _____	( ) _____	

REMARKS ____ MONS 097418

INSPECTOR _____

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