

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 01/04/16 **Time:** 13:30 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 35 °F **Processed:** 1.5 °C **Size:** Half Gallon
Processor/Distributor: DAIRYFRESH-High Point **ID#:** 37-102

Sample Receipt:

Date: 01/05/16 **Time:** 07:30
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES010516-0110

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
1	1-24	Quart	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
2	1-24	Quart	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
3	1-24	1/2 Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
4	1-24	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	310 PAC/ml			
5	1-21	Quart	Whole Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
6	1-29	1/2 Gallon	Skim B.M.	Not Found		<1 EHSCC/g				
7	1-28	Quart	Whole B.M.	Not Found		<1 EHSCC/g				
8		100 mL	Past Cream TK 13 40*	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
9		100 mL	Whip. Cream TK 12 40*	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
10		100 mL	In Plant Raw #3 35*		Not Found		440000 EPAC/ml			

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 01-05-16 **Time:** 08:15

Temperature when Analyzed: 1.0 °C

Comment:

Approved By: Susan Beasley



PAC: 0

Equip: 0

Air Density: 0 /15 min

Diluent and NB: 0/-

Incubation Temperature: 32.0 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow