

## Sample Submission and Reporting Form

## RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

## Sample Collection:

Date: 01/09/2012 Time: 11:00 Collector: Joe Briscoe  
 Temperature Controls: Raw: 37 °F Processed: 2 °C Size: Half Gallon  
 Processor/Distributor: DAIRYFRESH LLC Winston ID#: 37-83  
 Salem

## Sample Receipt:

Date: 01/10/2012 Time: 07:45  
 Temperature: Raw: 1.0 °C Processed: 1.0 °C  
 Received by: Susan Beasley

## Environmental Microbiology

Sample Group: ES011012-0151

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
38	1-23	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
39	1-19	Half Pint	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
40	1-22	Half Pint	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
41	1-24	Gallon	Skim	Not Found	Not Found	1 PCC/ml	620 PAC/ml			
42	1-21	1/2 Gallon	1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	320 PAC/ml			
43	1-21	Half Pint	Skim Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
44	1-21	Half Pint	1% Strawberry	Not Found		<1 EHSCC/mL	<250 EPAC/ml			
45	2-1	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g				
46	2-3	1/2 Gallon	Skim Buttermilk	Not Found		<1 EHSCC/g				
47		2 Ounces	In Plant Raw #3 37*		Not Found		9100 PAC/ml			
48		2 Ounces	Past Cream Tk #15 33*	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			

## CONTROLS:

Analyzed by: Darneice Lyons

Plating Date: 01/10/2012 Time: 09:20

Temperature when analyzed: 1.0 °C

SSF:

Approved By: Susan Beasley

PAC: 0

Air Density: 1 /15 min

Incubation temperature: 32.0 °C

Inhibitor test used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow