

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 01/10/17 Time: 13:00 Collector: Joe Briscoe
 Temperature Controls: Raw: 36 °F Processed: 1.5 °C Size: Half Gallon
 Processor/Distributor: DAIRYFRESH-High Point ID#: 37-102

Sample Receipt:

Date: 01/11/17 Time: 07:40
 Temperature: Raw: 2.0 °C Processed: 1.0 °C
 Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES011117-0066

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
39	1-29	Quart	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
40	1-29	Quart	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
41	1-29	Quart	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
42	1-29	Quart	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
43	1-25	Quart	Whole Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
44	1-30	1/2 Gallon	Whipping Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
45	2-3	1/2 Gallon	Skim B.M.	Not Found		<1 EHSCC/g				
46	2-2	Quart	Whole B.M.	Not Found		<1 EHSCC/g				
47		100 mL	In Plant Raw 4 42*		Not Found		7200 PAC/ml			
48		100 mL	In Plant Raw 5 36*		Not Found		6800 PAC/ml			

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 1-11-17 Time: 09:30

Temperature when Analyzed: 2.0 °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