

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 01/11/2010 **Time:** 11:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 33 °F **Processed:** 2 °C **Size:** Half Gallon
Processor/Distributor: DAIRYFRESH-High Point **ID#:** 37-102

Sample Receipt:

Date: 01/12/2010 **Time:** 08:00
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES011210-0222

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
69	1-25	1/2 Gallon	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
70	1-28	Gallon	2%	Not Found	Not Found	<1 EPCC/ml	4800 PAC/ml			
71	1-28	1/2 Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
72	1-28	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
73	1-26	1/2 Gallon	Heavy Whipping Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
74	2-1	1/2 Gallon	Baking Buttermilk	Not Found		<1 EHSCC/g				
75		4 Ounces	In Plant Raw #3 33*		Not Found		14000 PAC/ml			
76		4 Ounces	40% Past Crm. Tk H 37*	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			

CONTROLS:

Analyzed by: Joy Hayes
Plating Date: 01/12/2010 **Time:** 08:45
Temperature when analyzed: 1.0 °C
SSF:

PAC: 0 **Equip:** 0
Air Density: 1 /15 min **Diluent and NB:** 0/-

Incubation temperature: 32.0 °C
Inhibitor test used: Delvo P5
Inhibitor Positive Control: Purple
Inhibitor Negative Control: Yellow

Approved By: Susan Beasley