

Sample Submission and Reporting Form

**RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS**

**Sample Collection:**

**Date:** 01/12/15    **Time:** 14:00    **Collector:** Joe Briscoe  
**Temperature Controls:**    **Raw:** 36 °F    **Processed:** 2.0 °C    **Size:** Half Gallon  
**Processor/Distributor:** DAIRYFRESH-High Point    **ID#:** 37-102

**Sample Receipt:**

**Date:** 01/13/15    **Time:** 07:25  
**Temperature:**    **Raw:** 2.0 °C    **Processed:** 1.0 °C  
**Received by:** Denise Richardson

**Environmental Microbiology**

**Sample Group: ES011315-0094**

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
65	1-29	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	370 PAC/ml			
66	2-1	Quart	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
67	1-29	Quart	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
68	2-1	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
69		100 mL	40% Past Cream Tk 11	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
70		100 mL	Whipping Cream Tk 13	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
71	2-4	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g				
72	2-6	1/2 Gallon	Fat Free Buttermilk	Not Found		<1 EHSCC/g				
73	1-28	Quart	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
74		100 mL	In Plant Raw #5 36*		Not Found		9100 PAC/ml			

**CONTROLS:**

**Analyzed By:** Darneice Owens

**Plating Date:** 01/13/15    **Time:** 08:00

**Temperature when Analyzed:** 2.0 °C

**Comment:**

**Approved By:** Susan Beasley



**PAC:** 0

**Equip:** 1

**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