

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 01/13/14 **Time:** 11:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 37 °F **Processed:** 2.5 °C **Size:** Half Gallon
Processor/Distributor: DAIRYFRESH LLC Winston Salem **ID#:** 37-83

Sample Receipt:

Date: 01/14/14 **Time:** 08:00
Temperature: **Raw:** 0.5 °C **Processed:** 0.5 °C
Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES011414-0185

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
47	1-28	Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	280 PAC/ml			
48	1-26	Half Pint	2%	Not Found	Not Found	<1 EPCC/ml	400 PAC/ml			
49	1-28	1/2 Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
50	1-26	Half Pint	Skim	Not Found	Not Found	<1 EPCC/ml	300 PAC/ml			
51	1-28	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
52	1-28	1/2 Gallon	1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
53	1-26	Half Pint	Skim Chocolate	Not Found	Not Found	<1 EHSCC/mL	<2500 EPAC/ml			
54	1-27	Half Pint	Skim Strawberry	Not Found		<1 EHSCC/mL	<250 EPAC/ml			
55	2-6	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g				
56	2-5	1/2 Gallon	Skim Buttermilk	Not Found		<1 EHSCC/g				
57		4 Ounces	In Plant Raw #2 37*		Not Found		14000 PAC/ml			
58		4 Ounces	Past Cream Tk 6 35*	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			

CONTROLS:

Analyzed By: Susan Beasley

Plating Date: 01/14/14 **Time:** 09:00

Temperature when Analyzed: 0.5 °C

Comment:

Approved By: Susan Beasley

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