

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 01/14/13 **Time:** 10:30 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 36 °F **Processed:** 2 °C **Size:** Half Gallon
Processor/Distributor: DAIRYFRESH LLC Winston Salem **ID#:** 37-83

Sample Receipt:

Date: 01/15/13 **Time:** 08:20
Temperature: **Raw:** 1.5 °C **Processed:** 1.5 °C
Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES011513-0138

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
53	1-28	Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
54	1-27	Half Pint	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
55	1-27	Half Pint	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
56	1-29	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
57	1-29	1/2 Gallon	Whole Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
58	1-26	1/2 Gallon	1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	<2500 EPAC/ml			
59	1-27	Half Pint	Skim Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
60	1-28	Half Pint	Skim Strawberry	Not Found		<1 EHSCC/mL	260 PAC/ml			
61	2-7	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g				
62	2-6	1/2 Gallon	Skim Buttermilk	Not Found		<1 EHSCC/g				
63		4 Ounces	Past Cream TK O 33*	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
64		4 Ounces	In Plant Raw #3 36*		Not Found		6500 PAC/ml			

CONTROLS:

Analyzed By: Susan Beasley

Plating Date: 01/15/13 **Time:** 09:45

Temperature when Analyzed: 1.5 °C

Comment:

Approved By: Susan Beasley

PAC: 0

Equip: 0

Air Density: 1 /15 min

Diluent and NB: 0 / -

Incubation Temperature: 31.5 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow