

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 01/19/16 **Time:** 10:30 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 37 °F **Processed:** 1.5 °C **Size:** Half Gallon
Processor/Distributor: DAIRYFRESH LLC Winston Salem **ID#:** 37-83

Sample Receipt:

Date: 01/20/16 **Time:** 07:30
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES012016-0094

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
95	2-4	Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
96	2-3	Half Pint	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
97	2-3	Half Pint	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
98	2-3	1/2 Gallon	Chocolate Whole	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
99	2-6	1/2 Gallon	Chocolate 1%	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
100	2-1	Half Pint	Chocolate Skim	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
101	2-1	Half Pint	Skim Strawberry	Not Found		<1 EHSCC/mL	<250 EPAC/ml			
102	2-8	1/2 Gallon	Skim Buttermilk	Not Found		<1 EHSCC/g				
103	2-11	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g				
104		3 Ounces	In Plant Raw #1		Not Found		16000 PAC/ml			
105	2-6	1/2 Gallon	1%	Lab Acciden	LA	LA	LA			

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 1-20-16 **Time:** 08:40

Temperature when Analyzed: 1.0 °C

Comment: 1% Milk sample #105 was accidentally used as the temperature control on receipt instead of the noted Skim TC; 1% Milk was not analyzed (Lab Accident).

Approved By: Susan Beasley

PAC: 0

Air Density: 0 /15 min

Incubation Temperature:

Inhibitor Test Used:

Inhibitor Positive Control:

Inhibitor Negative Control:

Equip: 0

Diluent and NB: 0/-

31.7 °C

Delvo P5

Purple

Yellow