

**Sample Submission and Reporting Form**

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

**Sample Collection:**

**Date:** 01/20/15      **Time:** 11:00      **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:** 01/21/15      **Time:** 07:30  
**Temperature:**      **Raw:** 2.0 °C      **Processed:** 2.0 °C  
**Received by:** Denise Richardson

**Environmental Microbiology**

**Sample Group: ES012115-0127**

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
137	2-1	Half Pint	Whole	Not Found	Not Found	<1 EPCC/ml	430 PAC/ml			
138	2-4	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
139	2-1	Gallon	1%	Not Found	Not Found	<1 EPCC/ml	320 PAC/ml			
140	2-4	Half Pint	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
141	2-2	1/2 Gallon	Whole Chocolate	Not Found	Not Found	<1 EHSCC/mL	260 PAC/ml			
142	2-7	1/2 Gallon	1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	620 PAC/ml			
143	1-31	Half Pint	Skim Chocolate	Not Found	Not Found	<1 EHSCC/mL	660 PAC/ml			
144	2-1	Half Pint	Skim Strawberry	Not Found		<1 EHSCC/mL	<250 EPAC/ml			
145	2-12	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g				
146	2-12	1/2 Gallon	Skim Buttermilk	Not Found		<1 EHSCC/g				
147		100 mL	In Plant Raw #5 36*		Not Found		48000 PAC/ml			

**CONTROLS:**

**Analyzed By:** Denise Richardson

**Plating Date:** 01/21/15      **Time:** 09:25

**Temperature when Analyzed:** 2.0 °C

**Comment:**

**Approved By:** Susan Beasley

**PAC:** 0

**Equip:** 0

**Air Density:** 2 /15 min

**Diluent and NB:** 0 / -

**Incubation Temperature:** 32.0 °C

**Inhibitor Test Used:** Delvo P5

**Inhibitor Positive Control:** Purple

**Inhibitor Negative Control:** Yellow