

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 01/25/2011 Time: 10:00 Collector: Joe Briscoe
 Temperature Controls: Raw: 34 °F Processed: 2 °C Size: Half Gallon
 Processor/Distributor: DAIRYFRESH-High Point ID#: 37-102

Sample Receipt:

Date: 01/26/2011 Time: 08:45
 Temperature: Raw: 2.0 °C Processed: 0.5 °C
 Received by: Joy Hayes

Environmental Microbiology

Sample Group: ES012711-0001

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
101	2-10	Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml		
102	2-10	1/2 Gallon	2 %	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml		
103	2-10	1/2 Gallon	1 %	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml		
104	2-10	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml		
105	2-10	1/2 Gallon	Whipping Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g		
106	2-17	1/2 Gallon	Baking Buttermilk	Not Found		<1 EHSCC/g			
107		4 Ounces	In Plant Raw # 1		Not Found		54000 PAC/ml		
108	2-8	4 Ounces	40 % Past. Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g		

CONTROLS:

Analyzed by: Joy Hayes
 Plating Date: 01/26/2011 Time: 10:00
 Temperature when analyzed: 0.5 °C
 SSF:

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

Approved By: Susan Beasley