

## Sample Submission and Reporting Form

**RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS****Sample Collection:**

**Date:** 01/28/13 **Time:** 11:00 **Collector:** Joe Briscoe  
**Temperature Controls:** **Raw:** 37 °F **Processed:** 2.5 °C **Size:** Half Gallon  
**Processor/Distributor:** DAIRYFRESH-High Point **ID#:** 37-102

**Sample Receipt:**

**Date:** 01/29/13 **Time:** 08:05  
**Temperature:** **Raw:** 1.0 °C **Processed:** 1.0 °C  
**Received by:** Darneice Lyons

**Environmental Microbiology****Sample Group: ES012913-0172**

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
117	2-15	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
118	2-12	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
119	2-11	1/2 Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
120	2-15	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
121	2-14	1/2 Gallon	Whipping Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
122		2 Ounces	Past Cream Tk 11	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
123	2-22	1/2 Gallon	Baking Buttermilk	Not Found		<1 EHSCC/g				
124		2 Ounces	In Plant Raw #7 37*		Not Found		5300 PAC/ml			

**CONTROLS:****Analyzed By:** Darneice Lyons**Plating Date:** 01/29/13 **Time:** 09:20**Temperature when Analyzed:** 1.0 °C**Comment:****Approved By:** Susan Beasley

**PAC:** 0**Equip:** 0**Air Density:** 1 /15 min**Diluent and NB:** 0 / -**Incubation Temperature:** 31.3 °C**Inhibitor Test Used:** Delvo P5**Inhibitor Positive Control:** Purple**Inhibitor Negative Control:** Yellow