

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 01/28/14 **Time:** 09:45 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 39 °F **Processed:** 1.5 °C **Size:** Half Gallon
Processor/Distributor: DAIRYFRESH-High Point **ID#:** 37-102

Sample Receipt:

Date: 01/30/14 **Time:** 12:40
Temperature: **Raw:** 2.5 °C **Processed:** 0.5 °C
Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES013114-0014

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
139	2-16	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
140	2-16	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
141	2-16	1/2 Gallon	1%	Not Found	Not Found	<1 EPCC/ml	550 PAC/ml			
142	2-12	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
143	2-20	1/2 Gallon	Whipping Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
144	2-17	1/2 Gallon	Skim Buttermilk	Not Found		<1 EHSCC/g				
145	2-18	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g				
146		4 Ounces	Past Cream TK 9 33*	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
147		4 Ounces	In Plant Raw #7 39*		Not Found		6100 PAC/ml			

CONTROLS:

PAC: 0 **Equip:** 0
Air Density: 5 /15 min **Diluent and NB:** 0 / -
Incubation Temperature: 32.0 °C
Inhibitor Test Used: Delvo P5
Inhibitor Positive Control: Purple
Inhibitor Negative Control: Yellow

Plating Date: 01/30/14 **Time:** 14:15

Temperature when Analyzed: 0.5 °C

Comment: Courier mail was not delivered until 01/30/14 due to inclement weather. (SB)
 Analyzed by: Cindy Price

Approved By: Susan Beasley