

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 01/31/17 **Time:** 10:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 36 °F **Processed:** 1.5 °C **Size:** Half Gallon
Processor/Distributor: DAIRYFRESH LLC Winston Salem **ID#:** 37-83

Sample Receipt:

Date: 02/01/17 **Time:** 07:30
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES020117-0141

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
155	2-15	Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
156	2-15	Half Pint	2%	Not Found	Not Found	<1 EPCC/ml	290 PAC/ml			
157	2-13	Half Pint	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
158	2-15	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
159	2-12	1/2 Gallon	Whole Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
160	2-14	Half Pint	1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
161	2-13	Half Pint	Skim Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
162	2-24	1/2 Gallon	Whole BM	Not Found		<1 EHSCC/g				
163	2-18	1/2 Gallon	Skim BM	Not Found		<1 EHSCC/g				
164		3 Ounces	In Plant Raw 5 36*		Not Found		8600 PAC/ml			

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 02-01-17 **Time:** 08:48

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: 32.0 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow