

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 01/30/2012 **Time:** 11:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 34 °F **Processed:** 2.0 °C **Size:** Half Gallon
Processor/Distributor: DAIRYFRESH-High Point **ID#:** 37-102

Sample Receipt:

Date: 01/31/2012 **Time:** 08:00
Temperature: **Raw:** 0.5 °C **Processed:** 0.5 °C
Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES020212-0109

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
120	2-13	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
121	2-13	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
122	2-13	1/2 Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
123	2-13	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
124	2-24	1/2 Gallon	Baking Buttermilk	Not Found		<1 EHSCC/g				
125		2 Ounces	40% Past Cream Tk#9 41*	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
126		2 Ounces	Whip Cream Bag-n-Box 43*	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
127		2 Ounces	In Plant Raw #3 34*		Not Found		2800 PAC/ml			

CONTROLS:

Analyzed by: Susan Beasley
Plating Date: 01/31/2012 **Time:** 09:00
Temperature when analyzed: 0.5 °C
SSF:

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

Approved By: Susan Beasley