

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 02/01/16 **Time:** 13:00 **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: 02/02/16 **Time:** 07:25
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES020216-0118

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
184	2-21	Quart	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
185	2-18	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	340 PAC/ml			
186	2-17	Quart	1%	Not Found	Not Found	<1 EPCC/ml	260 PAC/ml			
187	2-21	Quart	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
188	2-15	Quart	Chocolate Whole	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
189	3-18	1/2 Gallon	Whipping Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
190	2-24	Quart	Whole B.M.	Not Found		<1 EHSCC/g				
191		100 mL	Past Cream TK 10	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
192		100 mL	In Plant Raw #2		Not Found		16000 PAC/ml			
193		100 mL	In Plant Raw #4		Not Found		9100 PAC/ml			

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 02-02-16 **Time:** 08:15

Temperature when Analyzed: 1.0 °C

Comment:

Approved By: Susan Beasley



PAC: 0

Equip: 0

Air Density: 0 /15 min

Diluent and NB: 0/-

Incubation Temperature: 32.0 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow