

Sample Submission and Reporting Form

**RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS**

**Sample Collection:**

**Date:** 02/09/2010      **Time:** 11:00      **Collector:** Joe Briscoe  
**Temperature Controls:**      **Raw:** 35 °F      **Processed:** 2 °C      **Size:** Half Gallon  
**Processor/Distributor:**      DAIRYFRESH-High Point      **ID#:** 37-102

**Sample Receipt:**

**Date:** 02/09/2010      **Time:** 08:00  
**Temperature:**      **Raw:** 1.0 °C      **Processed:** 1.0 °C  
**Received by:**      Susan Beasley

**Environmental Microbiology**

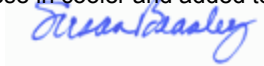
**Sample Group: ES021010-0003**

| 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 |
| 164                | 2-22      | 1/2 Gallon | Homo                  | Not Found                        | Not Found | <1 EPCC/ml               | <250 EPAC/ml            |            |      |      |
| 165                | 2-22      | 1/2 Gallon | 2%                    | Not Found                        | Not Found | <1 EPCC/ml               | 540 PAC/ml              |            |      |      |
| 166                | 2-25      | 1/2 Gallon | 1%                    | Not Found                        | Not Found | <1 EPCC/ml               | 270 PAC/ml              |            |      |      |
| 167                | 2-25      | 1/2 Gallon | Skim                  | Not Found                        | Not Found | <1 EPCC/ml               | 310 PAC/ml              |            |      |      |
| 168                | 3-2       | 1/2 Gallon | Baking Buttermilk     | Not Found                        |           | <1 EHSCC/g               |                         |            |      |      |
| 169                |           | 4 Ounces   | In Plant Raw #6 35*   |                                  | Not Found |                          | 91000 PAC/ml            |            |      |      |
| 170                | 3-18      |            | Lowfat Cottage Cheese | Not Found                        |           | <1 EHSCC/g               |                         |            |      |      |

**CONTROLS:**

**Analyzed by:** Joy Hayes  
**Plating Date:** 02/09/2010      **Time:** 09:30  
**Temperature when analyzed:** 1.0 °C  
**SSF:**

**Comment:** 40% Cream and Whipping Cream not in cooler received at 8 AM.  
 LF Cottage Cheese in cooler and added to submission form.

**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