

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 02/10/14 **Time:** 10:30 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 36 °F **Processed:** 2 °C **Size:** Half Gallon
Processor/Distributor: DAIRYFRESH LLC Winston Salem **ID#:** 37-83

Sample Receipt:

Date: 02/11/14 **Time:** 07:35
Temperature: **Raw:** 1.0 °C **Processed:** 1.5 °C
Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES021114-0111

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
200	2-23	Half Pint	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
201	2-26	Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
202	2-22	1/2 Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
203	2-23	Half Pint	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
204	2-23	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
205	2-22	Half Pint	1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
206	2-23	Half Pint	Skim Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
207	2-24	Half Pint	Skim Strawberry	Not Found		<1 EHSCC/mL	<250 EPAC/ml			
208	3-3	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g				
209	2-28	1/2 Gallon	Skim Buttermilk	Not Found		<1 EHSCC/g				
210		4 Ounces	In Plant Raw #3 36*		Not Found		25000 PAC/ml			
211		4 Ounces	Past Cream Load Out 33*	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			

CONTROLS:

Analyzed By: Susan Beasley

Plating Date: 02/11/14 **Time:** 08:15

Temperature when Analyzed: 1.0 °C

Comment:

Approved By: Susan Beasley

PAC: 0

Equip: 0

Air Density: 2 /15 min

Diluent and NB: 0 / -

Incubation Temperature: 32.0 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow