Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

Temperature Controls: Raw: 37 °F Processed: 2 °C Size: Half Gallon Temperature: Raw: 0.5 °C Processed: 0.5 °C

Processor/Distributor: DAIRYFRESH LLC Winston Salem ID#: 37-83 Received by: Susan Beasley

Environmental Microbiology Sample Group: ES021313-0152

	SAMPLE IN	IFORMATIO	ON	RAW AND PROCESSED DAIRY PRODUCTS					CONTAINERS	
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
222	3-1	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
223	3-1	Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
224	2-27	Half Pint	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
225	2-27	Half Pint	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
226	2-23	Half Pint	Skim Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
227	2-23	Half Pint	1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
228	2-24	1/2 Gallon	Whole Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
229	2-24	Half Pint	Skim Strawberry	Not Found		<1 EHSCC/mL	<250 EPAC/ml			
230	3-6	1/2 Gallon	Skim Buttermilk	Not Found		<1 EHSCC/g				
231	3-7	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g				
241		4 Ounces	Past. Cream TK 15	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
242		4 Ounces	In Plant Raw #2 37*		Not Found		2900 PAC/ml			

CONTROLS:

Analyzed By: Susan Beasley PAC: 0 Equip: 0

 Plating Date:
 02/13/13
 Time:
 09:00
 Air Density:
 0 /15 min
 Diluent and NB:
 0 /

Temperature when Analyzed: 0.5 °C Incubation Temperature: 31.1 °C

#241 Pasteurized Cream sample and #242 In Plant Raw sample were found in Inhibitor Positive Control: Purple

cooler and not listed on sample submission form on receipt. Samples added to

sample listing after opening cooler. (SB)

Inhibitor Negative Control: Yellow

Trean Basley

Approved By:

Susan Beasley

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