

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 02/13/2012 **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: 02/14/2012 **Time:** 08:00
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES021412-0094

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
191	2-28	Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
192	2-29	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	310 PAC/ml			
193	2-26	Half Pint	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
194	2-25	Half Pint	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
195		1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
196	2-23	Half Pint	1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
197	2-25	Half Pint	Skim Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
198	2-24	Half Pint	Skim Strawberry	Not Found		<1 EHSCC/mL	<250 EPAC/ml			
199	3-6	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g				
200	3-7	1/2 Gallon	Skim Buttermilk	Not Found		<1 EHSCC/g				
201		4 Ounces	In Plant Raw #2 36*		Not Found		20000 PAC/ml			
202		4 Ounces	Past Cream Tk 15 34*	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			

CONTROLS:

Analyzed by: Susan Beasley
Plating Date: 02/14/2012 **Time:** 09:20
Temperature when analyzed: 1.0 °C
SSF:

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

Approved By: Susan Beasley