

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 02/15/2011 Time: 11:00 Collector: Joe Briscoe
 Temperature Controls: Raw: 34 °F Processed: 2 °C Size: Half Gallon
 Processor/Distributor: DAIRYFRESH-High Point ID#: 37-102

Sample Receipt:

Date: 02/16/2011 Time: 08:00
 Temperature: Raw: 1.0 °C Processed: 0.5 °C
 Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES021611-0166

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
223	3-3	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
224	3-4	Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
225	3-3	1/2 Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
226	3-3	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
227	3-10	1/2 Gallon	Baking Buttermilk	Not Found		<1 EHSCC/g				
228	3-3	1/2 Gallon	Whipping Cream	Not Found	Not Found	<1 EHSCC/g	>200000 EPAC/g			
229		4 Ounces	In Plant Raw #6 34*		Not Found		360000 EPAC/ml			
230		4 Ounces	Heat Trt. Cream PR-1 39*		Not Found		<2500 EPAC/g			

CONTROLS:

Analyzed by: Susan Beasley
 Plating Date: 02/16/2011 Time: 09:40
 Temperature when analyzed: 0.5 °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