

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 02/17/14 Time: 10:30 Collector: Joe Briscoe
 Temperature Controls: Raw: 37 °F Processed: 1.5 °C Size: Half Gallon
 Processor/Distributor: DAIRYFRESH-High Point ID#: 37-102

Sample Receipt:

Date: 02/18/14 Time: 07:45
 Temperature: Raw: 1.5 °C Processed: 1.0 °C
 Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES021814-0091

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
254	3-6	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
255	3-6	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	670 PAC/ml			
256	3-5	1/2 Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
257	3-5	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	320 PAC/ml			
258	3-6	1/2 Gallon	Whipping Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
259	3-14	1/2 Gallon	Skim Buttermilk	Not Found		<1 EHSCC/g				
260	3-7	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g				
261		4 Ounces	40% Past. Cream #10 43*	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
262		4 Ounces	In Plant Raw #1 37*		Not Found		<2500 EPAC/ml			

CONTROLS:

Analyzed By: Susan Beasley

Plating Date: 02/18/14 Time: 08:30

Temperature when Analyzed: 1.5 °C

Comment:

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