Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

Temperature Controls: Raw: 33 °F Processed: 36 °F Size: Half Gallon Temperature: Raw: 1.0 °C Processed: 1.0 °C

Processor/Distributor: DAIRYFRESH ID#: 37-102 Received by: Joy Hayes

Environmental Microbiology Sample Group: ES022009-0156

SAMPLE INFORMATION **RAW AND PROCESSED DAIRY PRODUCTS CONTAINERS** Residual Petrifilm Coliform Petrifilm Aerobic Lab Code Phos Count **DMSCC PRBC PRCC** Date Size Description Inhibitor Count No. <1 EPCC/ml 242 3-5 1/2 Gallon Homo Milk Not Found Not Found <250 EPAC/ml 3-5 1/2 Gallon 2% Milk Not Found Not Found <1 EPCC/ml <250 EPAC/ml 243 244 3-5 1/2 Gallon 1 % Milk Not Found Not Found <1 EPCC/ml <250 EPAC/ml Skim Milk <1 EPCC/ml 245 3-5 1/2 Gallon Not Found Not Found <250 EPAC/ml 246 3-6 1/2 Gallon **Baking Buttermilk** Not Found <1 EHSCC/g 3-27 <1 EHSCC/g 247 12 Ounces Cottage Cheese Not Found 248 Low Fat Cottage Cheese 3-26 12 Ounces Not Found <1 EHSCC/g 3-27 <1 EHSCC/g 249 24 Ounces Fat Free Cottage Cheese Not Found 250 4-11 8 Ounces Sour Cream Not Found <1 EHSCC/g 251 3-25 16 Ounces Light Sour Cream Not Found <1 EHSCC/g 252 3-17 16 Ounces No Fat Sour Cream Not Found <1 EHSCC/g 253 3-29 8 Ounces French Onion S. Cream Not Found <1 EHSCC/g 33* In Plant Raw #3 254 Not Found 33000 PAC/ml 255 44* Past Cream Bulk Not Found Not Found <1 EHSCC/g <250 EPAC/g

CONTROLS:

Analyzed by: Joy Hayes PAC: 0 Equip: 0

Plating Date: 02/18/2009 Time: 10:00 Air Density: 0 /15 min Diluent and NB: 0 /-

Temperature when analyzed: 1.0 °C

Susan Beasley

Approved By:

SSF: 32.0 °C Incubation temperature: 32.0 °C Delvo P5

Inhibitor Positive Control: Purple
Inhibitor Negative Control: Yellow