

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 02/19/18 **Time:** 14:00 **Collector:** Chuck Wood
Temperature Controls: **Raw:** 36 °F **Processed:** 36 °F **Size:** Half Gallon
Processor/Distributor: DAIRYFRESH LLC Winston Salem **ID#:** 37-83

Sample Receipt:

Date: 02/21/18 **Time:** 07:50
Temperature: **Raw:** 3.5 °C **Processed:** 2.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES022118-0164

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
323	3-4	Half Pint	Whole	Not Found	Not Found	<1 EPCC/ml	310 PAC/ml			
324	3-14	1/2 Gallon	Fat Free Buttermilk	Not Found		<1 EHSCC/g				
325	3-3	Half Pint	2% Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
326	3-4	Half Pint	1% Milk	Not Found	Not Found	<1 EPCC/ml	430 PAC/ml			
327	3-7	1/2 Gallon	Skim Milk	Not Found	Not Found	<1 EPCC/ml	370 PAC/ml			
328	3-3	Half Pint	Fat Free Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
329	3-6	1/2 Gallon	Whole Chocolate	Not Found	Not Found	<1 EHSCC/mL	340 PAC/ml			
330	3-13	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g				
331	3-3	1/2 Gallon	1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
332		100 mL	In Plant Raw		Not Found		230,000 PAC/ml			

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 02/21/18 **Time:** 09:05

Temperature when Analyzed: 3.5 °C

Comment:

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