

## Sample Submission and Reporting Form

## RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

## Sample Collection:

Date: 02/21/2012 Time: 11:00 Collector: Joe Briscoe  
 Temperature Controls: Raw: 38 °F Processed: 2 °C Size: Half Gallon  
 Processor/Distributor: DAIRYFRESH-High Point ID#: 37-102

## Sample Receipt:

Date: 02/22/2012 Time: 07:45  
 Temperature: Raw: 1.0 °C Processed: 1.0 °C  
 Received by: Darneice Lyons

## Environmental Microbiology

Sample Group: ES022212-0121

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	3-9	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
255	3-9	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
256	3-9	1/2 Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
257	3-9	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
258	3-8	1/2 Gallon	Whipping Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
259		2 Ounces	Past Cream Tk 11 37*	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
260		2 Ounces	Baking Buttermilk Tk14 40*	Not Found		<1 EHSCC/g				
261		2 Ounces	In Plant Raw #1 38*		Not Found		6800 PAC/ml			

## CONTROLS:

Analyzed by: Joy Hayes  
 Plating Date: 02/22/2012 Time: 09:35  
 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