

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 02/22/2011 **Time:** 11:30 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 36 °F **Processed:** 2 °C **Size:** Half Gallon
Processor/Distributor: DAIRYFRESH LLC Winston **ID#:** 37-83
 Salem

Sample Receipt:

Date: 02/23/2011 **Time:** 08:00
Temperature: **Raw:** 1.0 °C **Processed:** 0.5 °C
Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES022311-0148

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
285	3-9	Half Pint	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
286	3-10	Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
287	3-11	1/2 Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
288	3-9	Half Pint	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
289	3-10	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
290	3-5	Half Pint	1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
291	3-7	Half Pint	Skim Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
292	3-6	Half Pint	1% Strawberry	Not Found		<1 EHSCC/mL	<250 EPAC/ml			
293	3-17	1/2 Gallon	Fat Free Buttermilk	Not Found		<1 EHSCC/g				
294	3-15	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g				
295		4 Ounces	In Plant Raw 36* #1		Not Found		53000 PAC/ml			
296		4 Ounces	Past. Cream 40*	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			

CONTROLS:

Analyzed by: Joy Hayes
Plating Date: 02/23/2011 **Time:** 09:00
Temperature when analyzed: 0.5 °C
SSF:

PAC: 1 **Equip:** 0
Air Density: 1 /15 min **Diluent and NB:** 1 / -

Incubation temperature: 32.0 °C
Inhibitor test used: Delvo P5
Inhibitor Positive Control: Purple
Inhibitor Negative Control: Yellow

Approved By: Susan Beasley