

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 02/26/13 **Time:** 11:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 37 °F **Processed:** 2 °C **Size:** Half Gallon
Processor/Distributor: DAIRYFRESH-High Point **ID#:** 37-102

Sample Receipt:

Date: 02/27/13 **Time:** 07:45
Temperature: **Raw:** 1.0 °C **Processed:** 0.5 °C
Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES022713-0066

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
288	3-15	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
289	3-15	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
290	3-11	1/2 Gallon	1%	Not Found	Not Found	<1 EPCC/ml	280 PAC/ml			
291	3-15	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	390 PAC/ml			
292	3-25	1/2 Gallon	Baking Buttermilk	Not Found		<1 EHSCC/g				
293	3-14	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g				
294	3-21	1/2 Gallon	Whipping Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
295		4 Ounces	31% Past. Cream TK 9 36*	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
296		4 Ounces	In Plant Raw #7 37*		Not Found		50000 PAC/ml			

CONTROLS:

Analyzed By: Darneice Lyons

Plating Date: 02/27/13 **Time:** 09:00

Temperature when Analyzed: 0.5 °C

Comment:

Approved By: Susan Beasley



PAC: 0

Equip: 0

Air Density: 1 /15 min

Diluent and NB: 0 / -

Incubation Temperature: 31.3 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow