

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 02/26/18 **Time:** 11:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 35 °F **Processed:** 1.5 °C **Size:** Half Gallon
Processor/Distributor: DAIRYFRESH-High Point **ID#:** 37-102

Sample Receipt:

Date: 02/27/18 **Time:** 07:35
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES022718-0130

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
357	3/14	Quart	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
358	3/12	Quart	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
359	3/12	1/2 Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
360	3/15	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
361	3/14	Quart	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
362	3/14	Half Pint	Skim Chocolate	Not Found	Not Found	<1 EHSCC/mL	1,100 PAC/ml			
363	3/15	1/2 Gallon	1/2 & 1/2	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
364	3/3	1/2 Gallon	Whipping Cream Heavy	Not Found	Not Found	<1 EHSCC/g	440 PAC/g			
365	3/22	Quart	Whole Buttermilk	Not Found		<1 EHSCC/g				
366	3/19	1/2 Gallon	Skim Buttermilk	Not Found		<1 EHSCC/g				
367		4 Ounces	Past Cream Bag N Box 40*	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
368		4 Ounces	In Plant Raw #1 35*		Not Found		520,000 EPAC/ml			

CONTROLS:

Analyzed By: Darneice Owens

Plating Date: 02/27/18 **Time:** 08:25

Temperature when Analyzed: 1.0 °C

Comment:

PAC: 0

Air Density: 0 /15 min

Incubation Temperature:

Inhibitor Test Used:

Inhibitor Positive Control:

Inhibitor Negative Control:

Equip: 2

Diluent and NB: 0/-

32.0 °C

Delvo P5

Purple

Yellow

Approved By: Susan Beasley