

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 02/29/16 **Time:** 10:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 37 °F **Processed:** 2 °C **Size:** Half Gallon
Processor/Distributor: DAIRYFRESH LLC Winston Salem **ID#:** 37-83

Sample Receipt:

Date: 03/01/16 **Time:** 07:25
Temperature: **Raw:** 0.0 °C **Processed:** 1.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES030116-0105

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
335	3-13	Half Pint	Whole	Not Found	Not Found	<1 EPCC/ml	<2500 EPAC/ml			
336	3-16	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
337	3-14	Half Pint	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
338	3-15	Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
339	3-14	Half Pint	Skim Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
340	3-15	1/2 Gallon	1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
341	3-10	1/2 Gallon	Whole Chocolate	Not Found	Not Found	<1 EHSCC/mL	18000 PAC/ml			
342	3-22	1/2 Gallon	Skim B.M.	Not Found		<1 EHSCC/g				
343	3-23	1/2 Gallon	Whole B.M.	Not Found		<1 EHSCC/g				
344		100 mL	In Plant Raw 2 37*		Not Found		55000 PAC/ml			

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 03-01-16 **Time:** 08:25

Temperature when Analyzed: 1.0 °C

Comment:

Approved By: Susan Beasley



PAC: 0

Equip: 1

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