

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 03/02/15 **Time:** 10:30 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 38 °F **Processed:** 2 °C **Size:** Half Gallon
Processor/Distributor: DAIRYFRESH LLC Winston Salem **ID#:** 37-83

Sample Receipt:

Date: 03/03/15 **Time:** 07:30
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES030315-0141

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
373	3-16	Half Pint	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
374	3-19	Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
375	3-15	Half Pint	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
376	3-18	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
377	3-15	Half Pint	Skim Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
378	3-18	1/2 Gallon	1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
379	3-18	1/2 Gallon	Whole Chocolate	Not Found	Not Found	<1 EHSCC/mL	<2500 EPAC/ml			
380	3-17	Half Pint	Skim Strawberry	Not Found		<1 EHSCC/mL	<250 EPAC/ml			
381	3-26	1/2 Gallon	Skim Buttermilk	Not Found		<1 EHSCC/g				
382	3-28	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g				
383		100 mL	In Plant Raw #2 38*		Not Found		13000 PAC/ml			

CONTROLS:

Analyzed By: Darneice Owens

Plating Date: 03/03/15 **Time:** 10:00

Temperature when Analyzed: 1.0 °C

Comment:

Approved By: Susan Beasley

PAC: 0

Air Density: 0 /15 min

Incubation Temperature:

Inhibitor Test Used:

Inhibitor Positive Control:

Inhibitor Negative Control:

Equip: 0

Diluent and NB: 0/-

32.0 °C

Delvo P5

Purple

Yellow