

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 03/05/12 **Time:** 10:30 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 36 °F **Processed:** 2 °C **Size:** Half Gallon
Processor/Distributor: DAIRYFRESH LLC Winston Salem **ID#:** 37-83

Sample Receipt:

Date: 03/06/12 **Time:** 08:00
Temperature: **Raw:** 3.0 °C **Processed:** 2.0 °C
Received by: Joy Hayes

Environmental Microbiology

Sample Group: ES030712-0045

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
305	3-17	Half Pint	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
306	3-23	Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<2500 EPAC/ml			
307	3-20	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
308	3-17	Half Pint	1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
309	3-17	Half Pint	Skim Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
310	3-16	Half Pint	1% Strawberry	Not Found		<1 EHSCC/mL	<250 EPAC/ml			
311	3-28	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g				
312	3-30	1/2 Gallon	Skim Buttermilk	Not Found		<1 EHSCC/g				
313		100 mL	In Plant Raw # 3		Not Found		13000 PAC/ml			
314		100 mL	Past Cream Tk 15	Not Found	Not Found	<1 EHSCC/g	470 PAC/g			

CONTROLS:

Analyzed By: Susan Beasley

Plating Date: 03/06/12 **Time:** 09:00

Temperature when Analyzed: 2.0 °C

Comment: Chocolate and 2% samples listed on submission form not received in cooler.

Approved By: Susan Beasley



PAC: 0

Equip: 0

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