

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 03/07/16 **Time:** 13:15 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 36 °F **Processed:** 2 °C **Size:** Half Gallon
Processor/Distributor: DAIRYFRESH-High Point **ID#:** 37-102

Sample Receipt:

Date: 03/08/16 **Time:** 07:20
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES030816-0102

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
379	3-24	Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
380	3-24	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
381	3-27	Quart	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
382	3-27	Quart	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
383	3-30	1/2 Gallon	Baking Buttermilk	Not Found		<1 EHSCC/g				
384	3-30	Quart	Whole Buttermilk	Not Found		<1 EHSCC/g				
385	3-24	Quart	Whole Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
386		3 Ounces	Whip. Cream TK 12 42*	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
387		3 Ounces	40% Past Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
388		3 Ounces	In Plant Raw 3 36*		Not Found		140000 PAC/ml			
389		3 Ounces	In Plant Raw 2 38*		Not Found		460000 PAC/ml			

CONTROLS:

Analyzed By: Darneice Owens

Plating Date: 03/08/16 **Time:** 08:05

Temperature when Analyzed: 1.0 °C

Comment: 40% Past. Cream product was in cooler but not listed on sample submission form; product was added to form at receipt.

Approved By: Susan Beasley

PAC: 0

Air Density: 2 /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