

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 03/09/15 **Time:** 14:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 38 °F **Processed:** 2 °C **Size:** Half Gallon
Processor/Distributor: DAIRYFRESH-High Point **ID#:** 37-102

Sample Receipt:

Date: 03/10/15 **Time:** 07:35
Temperature: **Raw:** 2.0 °C **Processed:** 2.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES031015-0097

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
392	3-29	Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	530 PAC/ml			
393	3-29	Quart	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
394	3-25	Quart	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
395	3-25	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
396	3-25	Quart	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
397	3-26	1/2 Gallon	Whipping Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
398	4-3	Quart	Whole Buttermilk	Not Found		<1 EHSCC/g				
399	4-3	1/2 Gallon	Skim Buttermilk	Not Found		<1 EHSCC/g				
400		100 mL	Past Cream TK 11 45*	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
401		100 mL	In Plant Raw 2 38*		Not Found		6000 PAC/ml			

CONTROLS:

Analyzed By: Darneice Owens

Plating Date: 03/10/15 **Time:** 08:15

Temperature when Analyzed: 2.0 °C

Comment:

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