Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

Temperature Controls: Raw: 35 °F Processed: 2 °C Size: Half Gallon Temperature: Raw: 0.0 °C Processed: 0.0 °C

Processor/Distributor: DAIRYFRESH LLC Winston Salem ID#: 37-83 Received by: Darneice Lyons

Environmental Microbiology Sample Group: ES031114-0153

	SAMPLE IN	IFORMATIC	ON	RAW AND PROCESSED DAIRY PRODUCTS					CONTAINERS	
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
364	3-22	Half Pint	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
365	3-22	Half Pint	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
366	3-26	1/2 Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
367	3-26	Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
368	3-25	1/2 Gallon	Whole Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
369	3-25	1/2 Gallon	1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
370	3-21	Half Pint	Skim Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
371	3-22	Half Pint	Skim Strawberry	Not Found		<1 EHSCC/mL	300 PAC/ml			
372	4-2	1/2 Gallon	Whole B.M.	Not Found		<1 EHSCC/g				
373	4-5	1/2 Gallon	Skim B.M.	Not Found		<1 EHSCC/g				
374		100 mL	In Plant Raw #3 35*		Not Found		11000 PAC/ml			
375		100 mL	Past Cream TK #15 33*	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			

CONTROLS:

PAC: 0 **Equip**: 0

Analyzed By: Darneice Lyons Air Density: 0 /15 min Diluent and NB: 0/-

______Incubation Temperature: 32.0 °C

Temperature when Analyzed: 0.0 °C Inhibitor Test Used: Delvo P5

Comment: Inhibitor Positive Control: Purple

Approved By: Susan Beasley

Treat Baseley

Inhibitor Negative Control: Yellow

Time: 08:45

Plating Date: 03/11/14