

Sample Submission and Reporting Form

**RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS**

**Sample Collection:**

**Date:** 03/14/17    **Time:** 13:30    **Collector:** Joe Briscoe  
**Temperature Controls:**    **Raw:** 35 °F    **Processed:** 1.5 °C    **Size:** Half Gallon  
**Processor/Distributor:** DAIRYFRESH-High Point    **ID#:** 37-102

**Sample Receipt:**

**Date:** 03/15/17    **Time:** 07:35  
**Temperature:**    **Raw:** 0.0 °C    **Processed:** 0.0 °C  
**Received by:** Darneice Owens

**Environmental Microbiology**

**Sample Group: ES031517-0100**

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
446	4-3	Quart	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
447	4-3	Quart	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
448	3-30	Quart	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
449	3-29	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	770 PAC/ml			
450	3-30	Quart	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
451	4-2	1/2 Gallon	Whipping Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
452	4-7	Quart	Whole BM	Not Found		<1 EHSCC/g				
453	4-6	1/2 Gallon	Skim Buttermilk	Not Found		<1 EHSCC/g				
454		100 mL	Past Cream TK 11 40*	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
455		100 mL	In Plant Raw #2 35*		Not Found		480,000 EPAC/ml			

**CONTROLS:**

**Analyzed By:** Denise Richardson

**Plating Date:** 03-15-17    **Time:** 08:20

**Temperature when Analyzed:** 0.0 °C

**Comment:**

**Approved By:** Susan Beasley

**PAC:** 0

**Equip:** 0

**Air Density:** 1 /15 min

**Diluent and NB:** 0/-

**Incubation Temperature:** 32.0 °C

**Inhibitor Test Used:** Delvo P5

**Inhibitor Positive Control:** Purple

**Inhibitor Negative Control:** Yellow