Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

Temperature Controls: Raw: 34 °F Processed: 2 °C Size: Half Gallon Temperature: Raw: 1.0 °C Processed: 1.0 °C

Processor/Distributor: DAIRYFRESH-High Point ID#: 37-102 Received by: Joy Hayes

Environmental Microbiology Sample Group: ES031809-0075

SAMPLE INFORMATION **RAW AND PROCESSED DAIRY PRODUCTS CONTAINERS** Residual Petrifilm Coliform Petrifilm Aerobic Lab Code Phos Count **DMSCC PRBC PRCC** Date Size Description Inhibitor Count No. <1 EPCC/ml 4-2 1/2 Gallon Homo Not Found Not Found <250 EPAC/ml 365 4-2 1/2 Gallon Not Found Not Found <1 EPCC/ml <250 EPAC/ml 366 2 % Milk 367 4-2 1/2 Gallon 1 % Milk Not Found Not Found <1 EPCC/ml <250 EPAC/ml 368 4-2 1/2 Gallon Skim Milk Not Found Not Found <1 EPCC/ml <250 EPAC/ml 369 4-5 1/2 Gallon Buttermilk Not Found <1 EHSCC/g 4-24 Cottage Cheese Not Found <1 EHSCC/g 370 12 Ounces 371 4-24 12 Ounces Lowfat Cottage Cheese Not Found <1 EHSCC/g <1 EHSCC/g 372 4-19 24 Ounces No Fat Cottage Cheese Not Found 373 5-6 8 Ounces Sour Cream Not Found <1 EHSCC/g 374 5-10 16 Ounces Lowfat Sour Cream Not Found <1 EHSCC/g 375 5-6 16 Ounces No Fat Sour Cream Not Found <1 EHSCC/g 5-6 376 8 Ounces French Onion Sour Crm. Not Found <1 EHSCC/g 377 38* 1% Buttermilk "Bulk" Not Found <1 EHSCC/g 378 34* In Plant Raw # 1 Not Found 47000 PAC/ml 39* Past Cream Not Found <1 EHSCC/g <250 EPAC/g 379 Not Found

CONTROLS:

Analyzed by: Joy Hayes PAC: 0 Equip: 0

Plating Date: 03/18/2009 Time: 09:00 Air Density: 3 /15 min Diluent and NB: 0 / -

Temperature when analyzed: 1.0 °C

SSF: Incubation temperature: 32.0 °C
Inhibitor test used: Delvo P5

Approved By: Susan Beasley Inhibitor Positive Control: Yellow