

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 03/17/14 **Time:** 10:30 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 39 °F **Processed:** 1.5 °C **Size:** Half Gallon
Processor/Distributor: DAIRYFRESH-High Point **ID#:** 37-102

Sample Receipt:

Date: 03/18/14 **Time:** 10:40
Temperature: **Raw:** 1.0 °C **Processed:** 0.5 °C
Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES031814-0115

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
424	4-3	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
425	4-6	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	360 PAC/ml			
426	4-2	1/2 Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
427	4-2	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	2000 PAC/ml			
428	4-10	1/2 Gallon	Whole B.M.	Not Found		<1 EHSCC/g				
429	4-11	1/2 Gallon	Skim B.M.	Not Found		<1 EHSCC/g				
430	4-3	1/2 Gallon	Whipping Cream	Not Found	Not Found	<1 EHSCC/g	34000 EPAC/g			
431	3-27	4 Ounces	40% Cream (BagNBx) 40*	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
432		4 Ounces	In Plant Raw #4 39*		Not Found		21000 PAC/ml			

CONTROLS:

Analyzed By: Darneice Lyons

Plating Date: 03/18/14 **Time:** 13:00

Temperature when Analyzed: 0.5 °C

Comment:

Approved By: Susan Beasley

PAC: 0

Equip: 0

Air Density: 0 /15 min

Diluent and NB: 0/-

Incubation Temperature: 32.5 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow