

Sample Submission and Reporting Form

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

**Sample Collection:**

**Date:** 03/19/12    **Time:** 10:30    **Collector:** Joe Briscoe  
**Temperature Controls:**    **Raw:** 37 °F    **Processed:** 2 °C    **Size:** Half Gallon  
**Processor/Distributor:** DAIRYFRESH-High Point    **ID#:** 37-102

**Sample Receipt:**

**Date:** 03/20/12    **Time:** 08:00  
**Temperature:**    **Raw:** 1.5 °C    **Processed:** 1.5 °C  
**Received by:** Joy Hayes

**Environmental Microbiology**

**Sample Group: ES032012-0119**

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
387	4-3	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
388	4-3	1/2 Gallon	2 %	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
389	4-2	1/2 Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
390	4-2	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
391	3-29	1/2 Gallon	Whipping Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
392	4-13	1/2 Gallon	Baking Buttermilk	Not Found		<1 EHSCC/g				
393		4 Ounces	Past Cream #9 40*	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
394		4 Ounces	In Plant Raw #38 37*		Not Found		6500 PAC/ml			

**CONTROLS:**

**Analyzed By:** Darneice Lyons

**Plating Date:** 03/20/12    **Time:** 09:15

**Temperature when Analyzed:** 1.5 °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