

**Sample Submission and Reporting Form**

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

**Sample Collection:**

**Date:** 03/19/18    **Time:** 13:00    **Collector:** Joe Briscoe  
**Temperature Controls:**    **Raw:** 37 °F    **Processed:** 1.5 °C    **Size:** Half Gallon  
**Processor/Distributor:** DAIRYFRESH-High Point    **ID#:** 37-102

**Sample Receipt:**

**Date:** 03/20/18    **Time:** 07:40  
**Temperature:**    **Raw:** 2.0 °C    **Processed:** 2.0 °C  
**Received by:** Denise Richardson

**Environmental Microbiology**

**Sample Group: ES032018-0101**

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
509	4-2	Quart	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
510	4-3	Quart	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
511	4-3	Quart	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
512	4-2	Quart	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
513	4-3	Quart	Whole Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
514	4-8	1/2 Gallon	1/2 & 1/2	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
515	3-30	1/2 Gallon	Whipping Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
516	4-7	1/2 Gallon	Heavy Whipping	Not Found	Not Found	2 HSCC/g	<250 EPAC/g			
517	4-15	1/2 Gallon	Skim Buttermilk	Not Found		<1 EHSCC/g				
518	4-12	Quart	Whole Buttermilk	Not Found		<1 EHSCC/g				
519		100 mL	In Plant Raw 4 37*		Not Found		15,000 PAC/ml			
520		100 mL	In Plant Raw 7 34*		Not Found		500,000 EPAC/ml			

**CONTROLS:**

**Analyzed By:** Darneice Owens

**Plating Date:** 03/20/18    **Time:** 08:25

**Temperature when Analyzed:** 2.0 °C

**Comment:**

**PAC:** 1

**Equip:** 0

**Air Density:** 0 /15 min

**Diluent and NB:** 1/-

**Incubation Temperature:** 31.7 °C

**Inhibitor Test Used:** Delvo P5

**Inhibitor Positive Control:** Purple

**Inhibitor Negative Control:** Yellow

**Approved By:** Susan Beasley