

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 03/21/16 **Time:** 10:45 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 36 °F **Processed:** 1.5 °C **Size:** Half Gallon
Processor/Distributor: DAIRYFRESH LLC Winston Salem **ID#:** 37-83

Sample Receipt:

Date: 03/22/16 **Time:** 07:35
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES032216-0116

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
468	4-3	Half Pint	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
469	4-4	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
470	4-3	Half Pint	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
472	4-5	1/2 Gallon	Whole Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
473	4-5	Gallon	1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
474	4-4	Half Pint	Skim Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
475	4-12	1/2 Gallon	Skim Buttermilk	Not Found		<1 EHSCC/g				
476		3 Ounces	In Plant Raw #3 36*		Not Found		68000 PAC/ml			

CONTROLS:

Analyzed By: Darneice Owens

Plating Date: 03/22/16 **Time:** 08:30

Temperature when Analyzed: 1.0 °C

Comment: Skim product listed on sample submission form was not received in cooler.
The 1/2 gallon temp control listed as Skim was received and used as the temp control.

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