

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 03/24/2009 **Time:** 10:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 42 °F **Processed:** 2 °C **Size:** Half Gallon
Processor/Distributor: DAIRYFRESH LLC Winston Salem **ID#:** 37-83

Sample Receipt:

Date: 03/25/2009 **Time:** 08:00
Temperature: **Raw:** 2.0 °C **Processed:** 2.0 °C
Received by: Joy Hayes

Environmental Microbiology

Sample Group: ES032509-0055

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
419	4-9	1/2 Gallon	Homo Milk	Not Found	Not Found	< 1 EPCC/ml	< 250 EPAC/ml			
420	4-8	Half Pint	2 % Milk	Not Found	Not Found	< 1 EPCC/ml	< 250 EPAC/ml			
421	4-8	Half Pint	1 % Milk	Not Found	Not Found	< 1 EPCC/ml	< 250 EPAC/ml			
422	4-9	Gallon	Skim Milk	Not Found	Not Found	< 1 EPCC/ml	< 250 EPAC/ml			
423	4-9	1/2 Gallon	Chocolate Milk	Not Found	Not Found	< 1 EHSCC/mL	< 250 EPAC/ml			
424	4-8	Half Pint	1 % Chocolate	Not Found	Not Found	< 1 EHSCC/mL	< 250 EPAC/ml			
425	4-5	Half Pint	Skim Chocolate Milk	Not Found	Not Found	< 1 EHSCC/mL	< 250 EPAC/ml			
426	4-6	Half Pint	1 % Strawberry Milk	Not Found		<1 EHSCC/mL	<250 EPAC/ml			
427	4-9	1/2 Gallon	Skim Buttermilk	Not Found		< 1 EHSCC/g				
428	4-11	1/2 Gallon	Whole Buttermilk	Not Found		< 1 EHSCC/g				
429	42*		In Plant Raw #5		Not Found		34000 PAC/ml			
430	43*		Past. Cream	Not Found	Not Found	< 1 EHSCC/g	< 250 EPAC/g			

CONTROLS:

Analyzed by: Benjamin Saavedra
Plating Date: 03/25/2009 **Time:** 09:00
Temperature when analyzed: 2.0 °C
SSF:

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