

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 03/25/13 **Time:** 10:30 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 40 °F **Processed:** 2 °C **Size:** Half Gallon
Processor/Distributor: DAIRYFRESH-High Point **ID#:** 37-102

Sample Receipt:

Date: 03/26/13 **Time:** 07:50
Temperature: **Raw:** 2.0 °C **Processed:** 2.0 °C
Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES032613-0151

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
446	4-11	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
447	4-11	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
448	4-10	1/2 Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
449	4-10	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
450	4-10	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g				
451	4-19	1/2 Gallon	Baking Buttermilk	Not Found		<1 EHSCC/g				
452		4 Ounces	Past Cream TK 9 40*	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
453		4 Ounces	In Plant Raw #3 40*		Not Found		7400 PAC/ml			

CONTROLS:

Analyzed By: Holly Braswell

Plating Date: 03/26/13 **Time:** 09:40

Temperature when Analyzed: 2.0 °C

Comment:

Approved By: Susan Beasley

PAC: 0

Equip: 0

Air Density: 1 /15 min

Diluent and NB: 0 / -

Incubation Temperature: 32.0 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow