

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 03/30/15 **Time:** 11:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 36 °F **Processed:** 2 °C **Size:** Half Gallon
Processor/Distributor: DAIRYFRESH LLC Winston Salem **ID#:** 37-83

Sample Receipt:

Date: 03/31/15 **Time:** 07:30
Temperature: **Raw:** 2.0 °C **Processed:** 1.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES033115-0099

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
499	4-12	Half Pint	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
500	4-11	Half Pint	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
501	4-13	1/2 Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
502	4-15	Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
503	4-13	1/2 Gallon	Chocolate Whole	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
504	4-14	1/2 Gallon	1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
505	4-11	Half Pint	Skim Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
506	4-23	1/2 Gallon	Skim BM	Not Found		<1 EHSCC/g				
507	4-22	1/2 Gallon	Whole BM	Not Found		<1 EHSCC/g				
508		100 mL	In Plant Raw #3 36*		Not Found		12000 PAC/ml			

CONTROLS:

Analyzed By: Darneice Owens

Plating Date: 03/31/15 **Time:** 10:10

Temperature when Analyzed: 1.0 °C

Comment:

Approved By: Susan Beasley



PAC: 0

Equip: 1

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