

## Sample Submission and Reporting Form

## RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

## Sample Collection:

Date: 03/29/2011 Time: 11:00 Collector: Joe Briscoe  
 Temperature Controls: Raw: 35 °F Processed: 2 °C Size: Half Gallon  
 Processor/Distributor: DAIRYFRESH-High Point ID#: 37-102

## Sample Receipt:

Date: 03/30/2011 Time: 08:30  
 Temperature: Raw: 1.0 °C Processed: 1.0 °C  
 Received by: Darneice Lyons

## Environmental Microbiology

Sample Group: ES040111-0003

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
453	4-14	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
454	4-14	Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
455	4-14	1/2 Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
456	4-15	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
457	4-14	1/2 Gallon	Whipping Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
458	4-25	1/2 Gallon	Baking Buttermilk	Not Found		<1 EHSCC/g				
459		2 Ounces	40% Past Cream CR-1 35*	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
460		2 Ounces	In Plant Raw #5 35*		Not Found		6300 PAC/ml			

## CONTROLS:

Analyzed by: Susan Beasley  
 Plating Date: 03/30/2011 Time: 11:00  
 Temperature when analyzed: 1.0 °C  
 SSF:

PAC: 1 Equip: 0  
 Air Density: 0 /15 min Diluent and NB: 1 / -

Incubation temperature: 32.0 °C  
 Inhibitor test used: Delvo P5  
 Inhibitor Positive Control: Purple  
 Inhibitor Negative Control: Yellow

Approved By: Susan Beasley