

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS**Sample Collection:**

Date: 04/03/17 **Time:** 13:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 36 °F **Processed:** 1.5 °C **Size:** Half Gallon
Processor/Distributor: DAIRYFRESH-High Point **ID#:** 37-102

Sample Receipt:

Date: 04/04/17 **Time:** 07:30
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Denise Richardson

Environmental Microbiology**Sample Group: ES040417-0116**

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
572	4-20	Quart	Whole	Not Found	Not Found	<1 EPCC/ml	1,800 PAC/ml			
573	4-20	Quart	2%	Not Found	Not Found	<1 EPCC/ml	1,400 PAC/ml			
574	4-19	1/2 Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
575	4-23	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
576	4-20	Quart	Whole Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
577	4-16	1/2 Gallon	Whipping Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
578	4-26	Quart	Whole B.M.	Not Found		<1 EHSCC/g				
579	4-24	1/2 Gallon	Skim B.M.	Not Found		<1 EHSCC/g				
580		100 mL	Past Cream Tk - 14	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
581		100 mL	In Plant Raw #1 36*		Not Found		840,000 EPAC/ml			
582		100 mL	In Plant Raw #7 35*		Not Found		4,200 PAC/ml			

CONTROLS:**Analyzed By:** Darneice Owens**Plating Date:** 04/04/17 **Time:** 08:20**Temperature when Analyzed:** 1.0 °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