

**Sample Submission and Reporting Form**

**RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS**

**Sample Collection:**

**Date:** 04/04/16      **Time:** 13:00      **Collector:** Joe Briscoe  
**Temperature Controls:**      **Raw:** 37 °F      **Processed:** 1.5 °C      **Size:** Half Gallon  
**Processor/Distributor:** DAIRYFRESH-High Point      **ID#:** 37-102

**Sample Receipt:**

**Date:** 04/05/16      **Time:** 07:25  
**Temperature:**      **Raw:** 1.0 °C      **Processed:** 1.0 °C  
**Received by:** Denise Richardson

**Environmental Microbiology**

**Sample Group: ES040516-0124**

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
555	4-21	Quart	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
556	4-24	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
557	4-21	Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
558	4-24	Quart	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
559	4-20	Quart	Whole Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
560	4-26	1/2 Gallon	Skim Buttermilk	Not Found		<1 EHSCC/g				
561	4-21	Quart	Whole Buttermilk	Not Found		<1 EHSCC/g				
562	4-21	1/2 Gallon	Whipping Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
563		100 mL	In Plant Raw #5 39*		Not Found		600000 EPAC/ml			
564		100 mL	In Plant Raw #6 37*		Not Found		860000 EPAC/ml			

**CONTROLS:**

**Analyzed By:** Darneice Owens

**Plating Date:** 04/05/16      **Time:** 08:15

**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