Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

Temperature Controls: Raw: 35 °F Processed: 3 °C Size: Half Gallon Temperature: Raw: 1.0 °C Processed: 1.0 °C

Processor/Distributor: DAIRYFRESH-High Point ID#: 37-102 Received by: Susan Beasley

Environmental Microbiology Sample Group: ES040610-0131

SAMPLE INFORMATION RAW AND PROCESSED DAIRY PRODUCTS CONTAINERS Residual Petrifilm Coliform Petrifilm Aerobic Lab Code Size Description Phos Inhibitor Count Count **DMSCC PRBC PRCC** Date No. <1 EPCC/ml 1800 PAC/ml 487 4-19 1/2 Gallon Homo Not Found Not Found 2900 PAC/ml 2% 488 4-19 1/2 Gallon Not Found Not Found <1 EPCC/ml 700 PAC/ml 4-19 1% <1 EPCC/ml 489 Gallon Not Found Not Found 2100 PAC/ml 490 4-22 1/2 Gallon Skim Not Found Not Found <1 EPCC/ml <1 EHSCC/g 260 PAC/g 491 4 Ounces 40% Past Cream #9 35* Not Found Not Found 492 4-18 1/2 Gallon Not Found <1 EHSCC/g **Baking Buttermilk** 49000 PAC/ml 493 4 Ounces In Plant Raw #3 35* Not Found

CONTROLS:

Analyzed by: Joy Hayes PAC: 0 Equip: 0

 Plating Date:
 04/06/2010
 Time:
 09:00
 Air Density:
 0 /15 min
 Diluent and NB:
 0/

Temperature when analyzed: 1.0 °C

SSF: Incubation temperature: 32.0 °C
Inhibitor test used: Delvo P5

Inhibitor Positive Control: Purple

Approved By: Susan Beasley Susan Beasley Inhibitor Negative Control: Yellow