

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 04/05/2011 Time: 10:00 Collector: Joe Briscoe
 Temperature Controls: Raw: °C Processed: 2 °C Size: Half Gallon
 Processor/Distributor: DAIRYFRESH LLC Winston ID#: 37-83
 Salem

Sample Receipt:

Date: 04/06/2011 Time: 08:00
 Temperature: Raw: 2.0 °C Processed: 2.0 °C
 Received by: Joy Hayes

Environmental Microbiology

Sample Group: ES040711-0148

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
520	4-21	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
521	4-19	Gallon	2 %	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
522	4-16	Half Pint	1 %	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
523	4-20	Half Pint	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
524	4-21	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
525	4-16	Half Pint	1 % Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
526	4-17	Half Pint	1 % Strawberry	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
527	4-20	Half Pint	Skim Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
528	4-30	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g				
529	4-26	1/2 Gallon	Skim Buttermilk	Not Found		<1 EHSCC/g				
530		100 mL	Past Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
531		100 mL	In Plant Raw # 2		Not Found		16000 PAC/ml			

CONTROLS:

Analyzed by: Joy Hayes
 Plating Date: 04/06/2011 Time: 09:00
 Temperature when analyzed: 2.0 °C
 SSF:

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

Approved By: Susan Beasley