

Sample Submission and Reporting Form

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

**Sample Collection:**

**Date:** 04/07/15    **Time:** 15:15    **Collector:** Joe Briscoe  
**Temperature Controls:**    **Raw:** 34 °F    **Processed:** 2 °C    **Size:** Half Gallon  
**Processor/Distributor:** DAIRYFRESH-High Point    **ID#:** 37-102

**Sample Receipt:**

**Date:** 04/08/15    **Time:** 07:30  
**Temperature:**    **Raw:** 1.0 °C    **Processed:** 1.0 °C  
**Received by:** Darneice Owens

**Environmental Microbiology**

**Sample Group: ES040815-0092**

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
570	4-27	Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
571	4-26	Quart	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
572	4-27	1/2 Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
573	4-26	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
574	4-30	1/2 Gallon	Whipping Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
575	4-22	Quart	Whole Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
576	5-1	Quart	Whole Buttermilk	Not Found		<1 EHSCC/g				
577	5-1	1/2 Gallon	Skim Buttermilk	Not Found		<1 EHSCC/g				
578		2 Ounces	In Plant Raw #1 34*		Not Found		66000 PAC/ml			

**CONTROLS:**

**Analyzed By:** Denise Richardson

**Plating Date:** 04/08/15    **Time:** 08:20

**Temperature when Analyzed:** 1.0 °C

**Comment:**

**Approved By:** Susan Beasley

**PAC:** 0

**Air Density:** 0 /15 min

**Incubation Temperature:**

**Inhibitor Test Used:**

**Inhibitor Positive Control:**

**Inhibitor Negative Control:**

**Equip:** 0

**Diluent and NB:** 0/-

32.0 °C

Delvo P5

Purple

Yellow