

Sample Submission and Reporting Form

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

**Sample Collection:**

**Date:** 04/08/13    **Time:** 11:00    **Collector:** Joe Briscoe  
**Temperature Controls:**    **Raw:** 36 °F    **Processed:** 2 °C    **Size:** Half Gallon  
**Processor/Distributor:**    DAIRYFRESH LLC Winston Salem    **ID#:** 37-83

**Sample Receipt:**

**Date:** 04/09/13    **Time:** 07:50  
**Temperature:**    **Raw:** 1.0 °C    **Processed:** 1.0 °C  
**Received by:** Darneice Lyons

**Environmental Microbiology**

**Sample Group: ES040913-0086**

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
515		4-24	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
516		4-20	Half Pint	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
517		4-22	Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
518		4-21	Half Pint	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
519		4-20	Half Pint	1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
520		4-21	Half Pint	SKim Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
521		4-21	Half Pint	Skim Strawberry	Not Found		<1 EHSCC/mL	<250 EPAC/ml			
522		5-3	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g				
523		5-3	1/2 Gallon	Skim Buttermilk	Not Found		<1 EHSCC/g				
524			4 Ounces	In Plant Raw #2		Not Found		12000 PAC/ml			
525			4 Ounces	Past Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			

**CONTROLS:**

**Analyzed By:** Holly Braswell  
**Plating Date:** 04/09/13    **Time:** 08:50  
**Temperature when Analyzed:** 1.0 °C

**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

**Comment:**

**Approved By:** Susan Beasley