

**Sample Submission and Reporting Form**

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

**Sample Collection:**

**Date:** 04/09/12    **Time:** 10:30    **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:** 04/10/12    **Time:** 08:10  
**Temperature:**    **Raw:** 1.0 °C    **Processed:** 1.0 °C  
**Received by:** Susan Beasley

**Environmental Microbiology**

**Sample Group: ES041012-0090**

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
471	4-22	Half Pint	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
472	4-23	Gallon	2%	Not Found	Not Found	<1 EPCC/ml	260 PAC/ml			
473	4-25	Half Pint	1%	Not Found	Not Found	<1 EPCC/ml	710 PAC/ml			
474	4-24	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
475	4-23	1/2 Gallon	Chocolate Whole	Not Found	Not Found	<1 EHSCC/mL	510 PAC/ml			
476	4-21	Half Pint	Chocolate Skim	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
477	4-23	1/2 Gallon	1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
478	4-18	Half Pint	Skim Strawberry	Not Found		112 HSCC/mL	>200000 EPAC/m			
479	5-3	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g				
480			In Plant Raw #2 36*		Not Found		13000 PAC/ml			
481			Past. Cream 34*	Not Found	Not Found	3 HSCC/g	<250 EPAC/g			

**CONTROLS:**

**Analyzed By:** Joy Hayes

**Plating Date:** 04/10/12    **Time:** 09:30

**Temperature when Analyzed:** 1.0 °C

**Comment:**

**Approved By:** Susan Beasley

**PAC:** 0

**Equip:** 0

**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