## Sample Submission and Reporting Form

## RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

Temperature Controls: Raw: 37 °F Processed: 2.5 °C Size: Half Gallon Temperature: Raw: 0.5 °C Processed: 0.5 °C

Processor/Distributor: DAIRYFRESH LLC Winston Salem ID#: 37-83 Received by: Susan Beasley

Environmental Microbiology Sample Group: ES041014-0179

	SAMPLE IN	NFORMATIC	ON	RAW AND PROCESSED DAIRY PRODUCTS					CONTAINERS	
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
526	4-20	Half Pint	Whole	Not Found	Not Found	<1 EPCC/ml	550 PAC/ml			
527	4-23	Gallon	2%	Not Found	Not Found	<1 EPCC/ml	500 PAC/ml			
528	4-22	1/2 Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
529	4-20	Half Pint	Skim	Not Found	Not Found	<1 EPCC/ml	450 PAC/ml			
530	4-22	1/2 Gallon	Whole Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
531	4-22	1/2 Gallon	1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
532	4-21	Half Pint	Skim Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
533	4-21	Half Pint	Skim Strawberry	Not Found		<1 EHSCC/mL	<250 EPAC/ml			
534	4-29	1/2 Gallon	Skim Buttermilk	Not Found		<1 EHSCC/g				
535	4-28	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g				
536		4 Ounces	Past Cream Load Out 35*	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
537		4 Ounces	In Plant Raw #5 37*		Not Found		19000 PAC/ml			

## **CONTROLS:**

PAC: 0 Equip: 0

Analyzed By: Darneice Lyons

Air Density: 0 /15 min

Diluent and NB: 0/
Plating Date: 04/09/14

Time: 08:45

Temperature when Analyzed: 0.5 °C Incubation Temperature: 32.0 °C Inhibitor Test Used: Delvo P5

Comment: Inhibitor Positive Control: Purple

Approved By: Susan Beasley

Trust Baseley

Inhibitor Negative Control: Yellow