

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 04/15/15 **Time:** 11:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 36 °F **Processed:** 2.5 °C **Size:** Half Gallon
Processor/Distributor: DAIRYFRESH LLC Winston Salem **ID#:** 37-83

Sample Receipt:

Date: 04/15/15 **Time:** 07:30
Temperature: **Raw:** 2.0 °C **Processed:** 2.0 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES041515-0082

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
630	4-29	Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
631	4-28	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
632	4-30	Half Pint	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
633	4-29	Half Pint	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
634	4-29	1/2 Gallon	Whole Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
635	5-2	1/2 Gallon	1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	<2500 EPAC/ml			
636	4-29	Half Pint	Skim Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
637	5-8	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g				
638	5-7	1/2 Gallon	Skim Buttermilk	Not Found		<1 EHSCC/g				
639		4 Ounces	In Plant Raw #1 36*		Not Found		10000 PAC/ml			

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 04/15/15 **Time:** 08:50

Temperature when Analyzed: 2.0 °C

Comment:

Approved By: Susan Beasley

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