

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 04/18/2011 Time: 11:00 Collector: Joe Briscoe
 Temperature Controls: Raw: 38 °F Processed: 2.5 °C Size: Half Gallon
 Processor/Distributor: DAIRYFRESH-High Point ID#: 37-102

Sample Receipt:

Date: 04/19/2011 Time: 07:45
 Temperature: Raw: 3.0 °C Processed: 3.0 °C
 Received by: Joy Hayes

Environmental Microbiology

Sample Group: ES041911-0112

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
608	5-5	Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
609	5-2	1/2 Gallon	2 %	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
610	5-5	1/2 Gallon	1 %	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
611	5-2	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
612	5-1	1/2 Gallon	Whipping Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
613		100 mL	Bak. Buttermilk Tk 14 <10*	Not Found		<1 EHSCC/g				
614		100 mL	In Plant Raw # 1 38*		Not Found		<25000 EPAC/ml			

CONTROLS:

Analyzed by: Joy Hayes
 Plating Date: 04/19/2011 Time: 09:00
 Temperature when analyzed: 3.0 °C
 SSF:

PAC: 0 Equip: 0
 Air Density: 2 /15 min Diluent and NB: 0/-

Incubation temperature: 32.0 °C
 Inhibitor test used: Delvo P5
 Inhibitor Positive Control: Purple
 Inhibitor Negative Control: Yellow

Approved By: Susan Beasley