

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 04/18/16 **Time:** 10:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 37 °F **Processed:** 1.5 °C **Size:** Half Gallon
Processor/Distributor: DAIRYFRESH LLC Winston Salem **ID#:** 37-83

Sample Receipt:

Date: 04/19/16 **Time:** 07:25
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES041916-0103

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
649	5-2	Half Pint	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
650	5-2	Half Pint	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
651	5-5	Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
652	4-30	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	700 PAC/ml			
653	5-2	Half Pint	Skim Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
654	5-3	1/2 Gallon	1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
655	5-3	1/2 Gallon	Whole Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
656	5-11	1/2 Gallon	Skim BM	Not Found		<1 EHSCC/g				
657	5-10	1/2 Gallon	Whole BM	Not Found		<1 EHSCC/g				
658		100 mL	In Plant Raw #1		Not Found		10000 PAC/ml			

CONTROLS:

Analyzed By: Darneice Owens

Plating Date: 04/19/16 **Time:** 08:40

Temperature when Analyzed: 1.0 °C

Comment:

Approved By: Susan Beasley



PAC: 0

Equip: 1

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