

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 04/20/2009 **Time:** 15:30 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 35 °F **Processed:** 2.5 °C **Size:** Half Gallon
Processor/Distributor: DAIRYFRESH-High Point **ID#:** 37-102

Sample Receipt:

Date: 04/21/2009 **Time:** 08:00
Temperature: **Raw:** °C **Processed:** 2.0 °C
Received by: Joy Hayes

Environmental Microbiology

Sample Group: ES042109-0065

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
518	5-7	Gallon	Homo Milk	Not Found	Not Found	<1 EPCC/ml	2000 PAC/ml		
519	5-7	1/2 Gallon	2% Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml		
520	5-7	1/2 Gallon	1% Milk	Not Found	Not Found	<1 EPCC/ml	650 PAC/ml		
521	5-7	1/2 Gallon	Skim Milk	Not Found	Not Found	<1 EPCC/ml	330 PAC/ml		
522	5-14	1/2 Gallon	Baking Buttermilk	Not Found		<1 EHSCC/g			
523	5-31	12 Ounces	Cottage Cheese	Not Found		<1 EHSCC/g			
524	5-7	12 Ounces	Lowfat Cottage Cheese	Not Found		<1 EHSCC/g			
525	5-19	24 Ounces	Nonfat Cottage Cheese	Not Found		<1 EHSCC/g			
526	6-10	8 Ounces	Sour Cream	Not Found		<1 EHSCC/g			
527	6-7	16 Ounces	Light Sour Cream	Not Found		<1 EHSCC/g			
528	6-9	16 Ounces	Fat Free Sour Cream	Not Found		<1 EHSCC/g			
529		8 Ounces	In plant Raw # 1		Not Found		12000 PAC/ml		
530		8 Ounces	Past Cream # 1	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g		
531	6-10	8 Ounces	French Onion S.C.	Not Found		<1 EHSCC/g			

CONTROLS:

Analyzed by: Susan Beasley

Plating Date: 04/21/2009 **Time:** 09:00

Temperature when analyzed: 2.0 °C

SSF:

Approved By: Susan Beasley

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