

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 04/23/13 **Time:** 11:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 39 °F **Processed:** 3 °C **Size:** Half Gallon
Processor/Distributor: DAIRYFRESH-High Point **ID#:** 37-102

Sample Receipt:

Date: 04/24/13 **Time:** 07:50
Temperature: **Raw:** 1.5 °C **Processed:** 1.5 °C
Received by: Holly Braswell

Environmental Microbiology

Sample Group: ES042413-0110

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
609	5-9	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
610	5-9	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
611	5-12	1/2 Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
612	5-12	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
613	5-20	1/2 Gallon	Skim Baking BM	Not Found		<1 EHSCC/g				
614	5-14	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g				
615	5-13	1/2 Gallon	Whipping Cream	Not Found	Not Found	>1 EHSCC/g	<250 EPAC/g			
616		100 mL	40% Past Cream TK4 45*	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
617		100 mL	In Plant Raw #7 39*		Not Found		10000 PAC/ml			

CONTROLS:

Analyzed By: Holly Braswell

Plating Date: 04/24/13 **Time:** 09:30

Temperature when Analyzed: 1.5 °C

Comment:

Approved By: Susan Beasley

PAC: 0

Equip: 0

Air Density: 5 /15 min

Diluent and NB: 0 / -

Incubation Temperature: 31.9 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow