

Sample Submission and Reporting Form

**RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS**

**Sample Collection:**

**Date:** 04/23/18    **Time:** 15:00    **Collector:** Chuck Wood  
**Temperature Controls:**    **Raw:** 36 °F    **Processed:** 36 °F    **Size:** Half Gallon  
**Processor/Distributor:** DAIRYFRESH LLC Winston Salem    **ID#:** 37-83

**Sample Receipt:**

**Date:** 04/24/18    **Time:** 07:35  
**Temperature:**    **Raw:** 2.0 °C    **Processed:** 1.0 °C  
**Received by:** Denise Richardson

**Environmental Microbiology**

**Sample Group: ES042418-0091**

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
788	5-10	1/2 Gallon	Whole Milk	Not Found	Not Found	<1 EPCC/ml	610 PAC/ml			
789	5-10	1/2 Gallon	2% Milk	Not Found	Not Found	<1 EPCC/ml	410 PAC/ml			
790	5-9	Half Pint	1% Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
791	5-9	Half Pint	Skim Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
792	5-17	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g				
793	5-19	1/2 Gallon	Skim Buttermilk	Not Found		<1 EHSCC/g				
794		100 mL	In Plant Raw		Not Found		5,300 PAC/ml			
795	5-8	1/2 Gallon	1% Lowfat Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			

**CONTROLS:**

**Analyzed By:** Darneice Owens

**Plating Date:** 04/24/18    **Time:** 09:50

**Temperature when Analyzed:** 2.0 °C

**Comment:** Sample #795 - 1% LF Chocolate Milk was in cooler at receipt but not listed on sample submission form.

**PAC:** 0

**Equip:** 2

**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

**Approved By:** Susan Beasley

