

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 04/24/17 **Time:** 10:30 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 36 °F **Processed:** 1.5 °C **Size:** Half Gallon
Processor/Distributor: DAIRYFRESH LLC Winston Salem **ID#:** 37-83

Sample Receipt:

Date: 04/25/17 **Time:** 07:55
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES042517-0099

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
707	5-9	Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	440 PAC/ml			
708	5-8	Half Pint	2%	Not Found	Not Found	<1 EPCC/ml	690 PAC/ml			
709	5-7	1/2 Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
710	5-8	Half Pint	Skim	Not Found	Not Found	<1 EPCC/ml	2,200 PAC/ml			
711	5-8	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
712	5-9	1/2 Gallon	1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	390 PAC/ml			
713	5-9	Half Pint	Skim Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
714	5-12	1/2 Gallon	Skim Buttermilk	Not Found		<1 EHSCC/g				
715	5-17	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g				
716		100 mL	In Plant Raw #2 36*		Not Found		110,000 PAC/ml			

CONTROLS:

Analyzed By: Darneice Owens

Plating Date: 04/25/17 **Time:** 08:40

Temperature when Analyzed: 1.0 °C

Comment:

Approved By: Susan Beasley

PAC: 1

Air Density: 0 /15 min

Incubation Temperature:

Inhibitor Test Used:

Inhibitor Positive Control:

Inhibitor Negative Control:

Equip: 0

Diluent and NB: 1/-

32.0 °C

Delvo P5

Purple

Yellow