Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

Temperature Controls: Raw: 37 °F Processed: 2.5 °C Size: Half Gallon Temperature: Raw: 1.0 °C Processed: 3.0 °C

Processor/Distributor: DAIRYFRESH LLC Winston ID#: 37-83 Received by: Joy Hayes

Salem

Environmental Microbiology Sample Group: ES042710-0147

RAW AND PROCESSED DAIRY PRODUCTS SAMPLE INFORMATION **CONTAINERS** Residual Petrifilm Coliform Code Petrifilm Aerobic Lab Phos Count **DMSCC PRBC PRCC** Size Inhibitor Count No. Date Description <1 EPCC/ml <250 EPAC/ml 5-10 Gallon Whole Not Found Not Found 611 2% <1 EPCC/ml <250 EPAC/ml 612 5-9 Half Pint Not Found Not Found 5-9 Half Pint 1% Not Found Not Found <1 EPCC/ml <250 EPAC/ml 613 <250 EPAC/ml 5-10 1/2 Gallon Skim Not Found Not Found <1 EPCC/ml 614 5-8 Not Found Not Found <1 EHSCC/mL <250 EPAC/ml 1/2 Gallon Whole Chocolate 615 <250 EPAC/ml 5-10 Half Pint 1% Chocolate Not Found Not Found <1 EHSCC/mL 616 5-9 Half Pint <1 EHSCC/mL <250 EPAC/ml 617 Skim Chocolate Not Found Not Found <250 EPAC/ml 5-9 Half Pint 1% Starwberry Not Found <1 EHSCC/mL 618 5-16 1/2 Gallon Whole Buttermilk Not Found <1 EHSCC/g 619 5-14 1/2 Gallon Skim Buttermilk Not Found <1 EHSCC/g 620 In Plant Raw Not Found 8300 PAC/ml 4 Ounces 621 <250 EPAC/g 622 4 Ounces Past Cream Not Found Not Found <1 EHSCC/g

CONTROLS:

Analyzed by: Susan Beasley PAC: 0 Equip:

Plating Date: 04/27/2010 Time: 09:00 Air Density: 0 / 15 min Diluent and NB: 0 / -

Temperature when analyzed: 3.0 °C

SSF: Incubation temperature: 32.0 °C
Inhibitor test used: Delvo P5

Approved By: Susan Beasley Susan Beasley Purple Inhibitor Negative Control: Yellow