

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 05/03/2010 **Time:** 11:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 35 °F **Processed:** 3 °C **Size:** Half Gallon
Processor/Distributor: DAIRYFRESH-High Point **ID#:** 37-102

Sample Receipt:

Date: 05/04/2010 **Time:** 08:00
Temperature: **Raw:** 4.0 °C **Processed:** 3.0 °C
Received by: Joy Hayes

Environmental Microbiology

Sample Group: ES050410-0117

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
637	5-17	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
638	5-17	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
639	5-17	1/2 Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
640	5-20	Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
641	5-16	1/2 Gallon	Whipping Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
642	5-24	1/2 Gallon	Baking Buttermilk	Not Found		<1 EHSCC/g				
643		4 Ounces	40% Past Crm. Tk #10 44*	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
644		4 Ounces	In Plant Raw #1 35*		Not Found		>2000000 EPAC/ml			

CONTROLS:

Analyzed by: Susan Beasley
Plating Date: 05/04/2010 **Time:** 09:15
Temperature when analyzed: 3.0 °C
SSF:

PAC: 0 **Equip:** 0
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