

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 05/07/12 **Time:** 11:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 37 °F **Processed:** 2 °C **Size:** Half Gallon
Processor/Distributor: DAIRYFRESH LLC Winston Salem **ID#:** 37-83

Sample Receipt:

Date: 05/08/12 **Time:** 08:00
Temperature: **Raw:** 0.5 °C **Processed:** 0.5 °C
Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES050812-0127

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
616	5-22	Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	340 PAC/ml			
617	5-19	Half Pint	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
618	5-20	Half Pint	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
619	5-25	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
620	5-20	Half Pint	Skim Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
621	5-18	Half Pint	1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
622	5-19	Half Pint	Skim Strawberry	Not Found		<1 EHSCC/mL	<250 EPAC/ml			
623	5-21	1/2 Gallon	Whole Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
624	6-1	1/2 Gallon	Skim Buttermilk	Not Found		<1 EHSCC/g				
625	6-1	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g				
626		4 Ounces	In Plant Raw #3 37*		Not Found		80000 PAC/ml			
627		4 Ounces	40% Past Crm Tk #15 44*	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			

CONTROLS:

Analyzed By: Susan Beasley

PAC: 0

Equip: 0

Plating Date: 05/08/12

Time: 09:15

Air Density: 1 /15 min

Diluent and NB: 0 / -

Temperature when Analyzed: 0.5 °C

Incubation Temperature: 32.0 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow

Comment:

Approved By: Susan Beasley