Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

Temperature Controls: Raw: 37 °F Processed: 2 °C Size: Half Gallon Temperature: Raw: 2.0 °C Processed: 2.0 °C

Processor/Distributor: DAIRYFRESH-High Point ID#: 37-102 Received by: Denise Richardson

Environmental Microbiology Sample Group: ES050818-0081

	SAMPLE IN	IFORMATIC	ON	RAW AND PROCESSED DAIRY PRODUCTS					CONTAINERS	
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
861	5-21	Quart	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
862	5-23	Quart	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
863	5-23	Quart	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
864	5-24	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
865	5-23	Quart	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
866	5-22	Half Pint	Skim Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
867	5-24	1/2 Gallon	1/2 & 1/2	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
868	5-22	1/2 Gallon	Whipping Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
869	5-28	1/2 Gallon	Heavy Whipping Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
870	6-1	1/2 Gallon	Skim Buttermilk	Not Found		81 HSCC/g				
871		100 mL	Past Cream Tk 14 41*	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
872		100 mL	In Plant Raw 1 37*		Not Found		>2,000,000 EPAC/ml			
873		100 mL	In Plant Raw 3 40*		Not Found		>2,000,000 EPAC/ml			

CONTROLS:

PAC: 0 **Equip:** 0

Air Density: 0 /15 min Diluent and NB: 0/-

Incubation Temperature:31.8 °CInhibitor Test Used:Delvo P5Inhibitor Positive Control:PurpleInhibitor Negative Control:Yellow

Analyzed By: Darneice Owens

Temperature when Analyzed: 2.0 °C

Comment:

Approved By: Susan Beasley

