

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 05/09/2011 Time: 10:30 Collector: Joe Briscoe
 Temperature Controls: Raw: 37 °F Processed: 2.5 °C Size: Half Gallon
 Processor/Distributor: DAIRYFRESH LLC Winston ID#: 37-83
 Salem

Sample Receipt:

Date: 05/10/2011 Time: 08:00
 Temperature: Raw: 3.0 °C Processed: 3.0 °C
 Received by: Joy Hayes

Environmental Microbiology

Sample Group: ES051011-0122

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
668	5-22	Half Pint	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
669	5-20	Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
670	5-26	1/2 Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<2500 EPAC/ml			
671	5-22	Half Pint	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
672	5-22	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
673	5-21	Half Pint	1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
674	5-23	Half Pint	Skim Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
675	5-15	Half Pint	1% Strawberry	Not Found		>150 EHSCC/mL	>200000 EPAC/ml			
676	6-1	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g				
677	5-31	1/2 Gallon	Skim Buttermilk	Not Found		<1 EHSCC/g				
678		100 mL	In Plant Raw #3 37*		Not Found		26000 PAC/ml			

CONTROLS:

Analyzed by: Susan Beasley
 Plating Date: 05/10/2011 Time: 09:00
 Temperature when analyzed: 3.0 °C
 SSF:

PAC: 0 Equip: 1
 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