

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 05/11/15 **Time:** 15:30 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 37 °F **Processed:** 2.5 °C **Size:** Half Gallon
Processor/Distributor: DAIRYFRESH-High Point **ID#:** 37-102

Sample Receipt:

Date: 05/12/15 **Time:** 07:30
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES051215-0089

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
778	5-31	Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
779	5-27	Quart	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
780	5-27	Quart	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
781	5-27	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
782	5-28	1/2 Gallon	Whipping Cream	Not Found	Not Found	<1 EHSCC/g	6300 PAC/g			
783	6-4	Quart	Whole BM	Not Found		<1 EHSCC/g				
784	6-3	1/2 Gallon	Skim Buttermilk	Not Found		<1 EHSCC/g				
785		3 Ounces	Past Cream TK 11 40*	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
786		3 Ounces	In Plant Raw #2 37*		Not Found		2900 PAC/ml			

CONTROLS:

Analyzed By: Darneice Owens

Plating Date: 05/12/15 **Time:** 08:15

Temperature when Analyzed: 1.0 °C

Comment:

Approved By: Susan Beasley

PAC: 0

Air Density: 1 /15 min

Incubation Temperature:

Inhibitor Test Used:

Inhibitor Positive Control:

Inhibitor Negative Control:

Equip: 0

Diluent and NB: 0/-

32.0 °C

Delvo P5

Purple

Yellow