

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 05/12/14 **Time:** 10:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 36 °F **Processed:** 2 °C **Size:** Half Gallon
Processor/Distributor: DAIRYFRESH LLC Winston Salem **ID#:** 37-83

Sample Receipt:

Date: 05/13/14 **Time:** 07:40
Temperature: **Raw:** 1.0 °C **Processed:** 2.0 °C
Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES051314-0155

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
711	5-27	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
712	5-26	Half Pint	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
713	5-28	Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
714	5-26	Half Pint	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
715	5-27	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
716	5-25	1/2 Gallon	1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
717	5-25	Half Pint	Skim Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
718	5-26	Half Pint	Skim Strawberry	Not Found		<1 EHSCC/mL	<250 EPAC/ml			
719	6-4	1/2 Gallon	Whole BM	Not Found		<1 EHSCC/g				
720	6-4	1/2 Gallon	Skim BM	Not Found		<1 EHSCC/g				
721		100 mL	In Plant Raw #3 36*		Not Found		17000 PAC/ml			
722		100 mL	Past Cream Loud Out 39*	Not Found	Not Found	<1 EHSCC/g	5700 PAC/g			

CONTROLS:

Analyzed By: Susan Beasley

Plating Date: 05/13/14 **Time:** 08:45

Temperature when Analyzed: 2.0 °C

Comment:

Approved By: Susan Beasley

PAC: 0

Air Density: 0 /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