

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 05/14/12 **Time:** 11:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 39 °F **Processed:** 2 °C **Size:** Half Gallon
Processor/Distributor: DAIRYFRESH-High Point **ID#:** 37-102

Sample Receipt:

Date: 05/15/12 **Time:** 07:45
Temperature: **Raw:** 3.0 °C **Processed:** 3.0 °C
Received by: Joy Hayes

Environmental Microbiology

Sample Group: ES051512-0112

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
677	5-28	Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
678	5-29	1/2 Gallon	2 %	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
679	5-28	1/2 Gallon	1 %	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
680	5-28	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
681	5-31	1/2 Gallon	Whipping Cream	Not Found	Not Found	<1 EHSCC/g	>200000 EPAC/g			
682	6-8	1/2 Gallon	Baking Buttermilk	Not Found		<1 EHSCC/g				
683		100 mL	40 % Past Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
684		100 mL	In plant raw # 6		Not Found		61000 PAC/ml			

CONTROLS:

Analyzed By: Joy Hayes

Plating Date: 05/15/12 **Time:** 09:00

Temperature when Analyzed: 3.0 °C

Comment:

Approved By: Susan Beasley

PAC: 0

Equip: 0

Air Density: 3 /15 min

Diluent and NB: 0/-

Incubation Temperature: 32.0 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow