

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 05/13/13 **Time:** 10:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 35 °F **Processed:** 2.5 °C **Size:** Half Gallon
Processor/Distributor: DAIRYFRESH LLC Winston Salem **ID#:** 37-83

Sample Receipt:

Date: 05/14/13 **Time:** 16:50
Temperature: **Raw:** 1.0 °C **Processed:** 1.2 °C
Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES051513-0141

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
681	5-26	Half Pint	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
682	5-25	Half Pint	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
683	5-27	Gallon	1%	Not Found	Not Found	<1 EPCC/ml	550 PAC/ml			
684	5-29	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
685	5-28	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
686	5-22	Half Pint	1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
687	5-27	Half Pint	Skim Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
688	5-24	Half Pint	Skim Strawberry	Not Found		<1 EHSCC/mL	<250 EPAC/ml			
689	6-5	1/2 Gallon	Skim Buttermilk	Not Found		<1 EHSCC/g				
690	6-4	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g				
691		4 Ounces	Past Cream TK 15 36*	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
692		4 Ounces	In Plant Raw #4 35*		Not Found		26000 EPAC/ml			

CONTROLS:

Analyzed By: Darneice Lyons

Plating Date: 05/15/13 **Time:** 09:15

Temperature when Analyzed: 3.0 °C

Comment:

Approved By: Susan Beasley

PAC: 0

Equip: 0

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