

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 05/16/16 **Time:** 13:30 **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: 05/17/16 **Time:** 07:30
Temperature: **Raw:** 2.0 °C **Processed:** 2.0 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES051716-0090

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
794	6-5	Quart	Whole	Not Found	Not Found	<1 EPCC/ml	720 PAC/ml			
795	6-5	Quart	2%	Not Found	Not Found	<1 EPCC/ml	550 PAC/ml			
796	6-1	Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
797	6-5	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
798	6-1	Quart	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
799	6-8	1/2 Gallon	Baking Buttermilk	Not Found		<1 EHSCC/g				
800	6-8	Quart	Whole Buttermilk	Not Found		<1 EHSCC/g				
801		100 mL	Past Cream TK 14 40*	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
802		100 mL	In Plant Raw 1 39*		Not Found		18000 PAC/ml			
803		100 mL	In Plant Raw 6 40*		Not Found		7100 PAC/ml			
804		100 mL	In Plant Raw 7 38*		Not Found		3800 PAC/ml			

CONTROLS:

Analyzed By: Darneice Owens

Plating Date: 05/17/16 **Time:** 08:20

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