

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 05/19/2009 **Time:** 10:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 36 °F **Processed:** 2 °C **Size:** Half Gallon
Processor/Distributor: DAIRYFRESH-High Point **ID#:** 37-102

Sample Receipt:

Date: 05/20/2009 **Time:** 08:00
Temperature: **Raw:** 2.0 °C **Processed:** 2.0 °C
Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES052009-0072

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
734	6-4	1/2 Gallon	Homo Milk	Not Found	Not Found	<1 EPCC/ml	320 PAC/ml		
735	6-4	1/2 Gallon	2% Milk	Not Found	Not Found	<1 EPCC/ml	500 PAC/ml		
736	6-4	1/2 Gallon	1% Milk	Not Found	Not Found	<1 EPCC/ml	< 250 EPAC/ml		
737	6-4	1/2 Gallon	Skim Milk	Not Found	Not Found	<1 EPCC/ml	< 250 EPAC/ml		
738	7-1	12 Ounces	Cottage Cheese	Not Found		<1 EHSCC/g			
739	7-2	12 Ounces	LF Cottage Cheese	Not Found		<1 EHSCC/g			
740	7-1	24 Ounces	NF Cottage Cheese	Not Found		<1 EHSCC/g			
741	6-22	8 Ounces	Sour Cream	Not Found		<1 EHSCC/g			
742	7-18	16 Ounces	LF Sour Cream	Not Found		<1 EHSCC/g			
743	7-10	16 Ounces	NF Sour Cream	Not Found		<1 EHSCC/g			
744	7-6	8 Ounces	French Onion S.C. Dip	Not Found		<1 EHSCC/g			
745			In Plant Raw #2 (36*)		Not Found		19000 PAC/ml		
746			Past Cream Tk 14 (40*)	Not Found	Not Found	<1 EHSCC/g	< 250 EPAC/g		

CONTROLS:

Analyzed by: Benjamin Saavedra
Plating Date: 05/20/2009 **Time:** 09:15
Temperature when analyzed: 2.0 °C
SSF:

PAC: 0 **Equip:** 0
Air Density: 0 /15 min **Diluent and NB:** 0 / -
Incubation temperature: 32.0 °C
Inhibitor test used: Delvo P5
Inhibitor Positive Control: Purple
Inhibitor Negative Control: Yellow

Approved By: Susan Beasley