

## Sample Submission and Reporting Form

## RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

## Sample Collection:

Date: 05/19/14 Time: 14:00 Collector: Joe Briscoe  
 Temperature Controls: Raw: 37 °F Processed: 2 °C Size: Half Gallon  
 Processor/Distributor: DAIRYFRESH-High Point ID#: 37-102

## Sample Receipt:

Date: 05/20/14 Time: 07:45  
 Temperature: Raw: 1.0 °C Processed: 1.0 °C  
 Received by: Darneice Lyons

## Environmental Microbiology

Sample Group: ES052014-0127

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
767	6-5	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
768	6-5	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
769	6-5	Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
770	6-8	Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
771		100 mL	40% Cream TK 10 40*	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
772	6-12	1/2 Gallon	Whipping Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
773	6-13	1/2 Gallon	Baking Buttermilk	Not Found		<1 EHSCC/g				
774	6-12	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g				
775		100 mL	In Plant Raw #3 37*		Not Found		130000 PAC/ml			

## CONTROLS:

Analyzed By: Darneice Lyons

Plating Date: 05/20/14 Time: 10:00

Temperature when Analyzed: 1.0 °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