

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 05/23/2011 Time: 10:00 Collector: Joe Briscoe
 Temperature Controls: Raw: 37 °F Processed: 2.5 °C Size: Half Gallon
 Processor/Distributor: DAIRYFRESH-High Point ID#: 37-102

Sample Receipt:

Date: 05/24/2011 Time: 08:00
 Temperature: Raw: 1.0 °C Processed: 1.0 °C
 Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES052411-0137

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
733	6-6	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
734	6-6	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	290 PAC/ml			
735	6-6	1/2 Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
736	6-6	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
737	6-5	1/2 Gallon	Whipping Cream	Not Found	Not Found	<1 EHSCC/g	2200 PAC/g			
738	6-17	1/2 Gallon	Baking Buttermilk	Not Found		<1 EHSCC/g				
739		2 Ounces	In Plant Raw #1 37*		Not Found		120000 PAC/ml			

CONTROLS:

Analyzed by: Susan Beasley
 Plating Date: 05/24/2011 Time: 09:15
 Temperature when analyzed: 1.0 °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