

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 05/24/2010 **Time:** 10:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 36 °F **Processed:** 2 °C **Size:** Half Gallon
Processor/Distributor: DAIRYFRESH LLC Winston **ID#:** 37-83
 Salem

Sample Receipt:

Date: 05/25/2010 **Time:** 08:00
Temperature: **Raw:** 3.0 °C **Processed:** 3.0 °C
Received by: Joy Hayes

Environmental Microbiology

Sample Group: ES052510-0163

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
756	6-8	Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
757	6-7	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
758	6-7	1/2 Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
759	6-9	Half Pint	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
760	6-6	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
761	6-7	Half Pint	1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
762	6-7	Half Pint	Skim Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
763	6-6	Half Pint	1% Strawberry	Not Found		<1 EHSCC/mL	<250 EPAC/ml			
764	6-13	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g				
765	6-11	1/2 Gallon	Skim Buttermilk	Not Found		<1 EHSCC/g				
766		2 Ounces	Silo #2 In Plant Raw 36*		Not Found		24000 PAC/ml			
767		2 Ounces	Past Cream 38*	Not Found	Not Found	<1 EHSCC/g	120000 PAC/g			

CONTROLS:

Analyzed by: Darneice Lyons

PAC: 0

Equip: 0

Plating Date: 05/25/2010 **Time:** 09:45

Air Density: 1 /15 min

Diluent and NB: 0/-

Temperature when analyzed: 3.0 °C

SSF:

Incubation temperature: 32.0 °C

Inhibitor test used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow

Approved By: Susan Beasley