

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 05/28/13 **Time:** 13:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 39 °F **Processed:** 2.5 °C **Size:** Half Gallon
Processor/Distributor: DAIRYFRESH-High Point **ID#:** 37-102

Sample Receipt:

Date: 05/29/13 **Time:** 07:50
Temperature: **Raw:** 2.0 °C **Processed:** 2.0 °C
Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES052913-0101

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
759	6-16	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<2500 EPAC/ml			
760	6-16	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
761	6-16	1/2 Gallon	1%	Not Found	Not Found	<1 EPCC/ml	270 PAC/ml			
762	6-16	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
763	6-20	1/2 Gallon	Whipping Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
764	6-18	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g				
765	6-24	1/2 Gallon	Skim Baking Buttermilk	Not Found		<1 EHSCC/g				
766		4 Ounces	In Plant Raw #6 36*		Not Found		5200 PAC/ml			
767	42*	4 Ounces	40% Cream Tk 9 Bag-n-Bx	Not Found	Not Found	LE	<2500 EPAC/g			

CONTROLS:

Analyzed By: Holly Braswell

Plating Date: 05/29/13 **Time:** 09:10

Temperature when Analyzed: 2.0 °C

Comment: #767 Coliform Count - (LE) = Lab Error; Coliform test not done. We are sorry for any inconvenience this may have caused.

Approved By: Susan Beasley

PAC: 1

Equip: 0

Air Density: 2 /15 min

Diluent and NB: 1 / -

Incubation Temperature: 32.0 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow