

**Sample Submission and Reporting Form**

**RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS**

**Sample Collection:**

**Date:** 05/31/16    **Time:** 10:00    **Collector:** Joe Briscoe  
**Temperature Controls:**    **Raw:** 36 °F    **Processed:** 2.0 °C    **Size:** Half Gallon  
**Processor/Distributor:** DAIRYFRESH LLC Winston Salem    **ID#:** 37-83

**Sample Receipt:**

**Date:** 06/01/16    **Time:** 07:25  
**Temperature:**    **Raw:** 2.0 °C    **Processed:** 2.0 °C  
**Received by:** Denise Richardson

**Environmental Microbiology**

**Sample Group: ES060116-0093**

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
923	6-13	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
924	6-18	Gallon	2%	Not Found	Not Found	<1 EPCC/ml	470 PAC/ml			
925	6-15	Half Pint	1%	Not Found	Not Found	<1 EPCC/ml	5100 PAC/ml			
926	6-15	Half Pint	Skim	Not Found	Not Found	<1 EPCC/ml	7800 PAC/ml			
927	6-15	Half Pint	Skim Chocolate	Not Found	Not Found	<1 EHSCC/mL	740 PAC/ml			
928	6-14	1/2 Gallon	1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
929	6-14	1/2 Gallon	Whole Chocolate	Not Found	Not Found	<1 EHSCC/mL	480 PAC/ml			
930	6-24	1/2 Gallon	Skim B.M.	Not Found		<1 EHSCC/g				
931	6-23	1/2 Gallon	Whole B.M.	Not Found		<1 EHSCC/g				
932		100 mL	In Plant Raw #2 36*		Not Found		14000 PAC/ml			

**CONTROLS:**

**Analyzed By:** Denise Richardson

**Plating Date:** 06-01-16    **Time:** 08:10

**Temperature when Analyzed:** 2.0 °C

**Comment:**

**Approved By:** Susan Beasley

**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