

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 06/03/13 **Time:** 11:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 36 °F **Processed:** 2.5 °C **Size:** Half Gallon
Processor/Distributor: DAIRYFRESH LLC Winston Salem **ID#:** 37-83

Sample Receipt:

Date: 06/04/13 **Time:** 07:30
Temperature: **Raw:** 1.0 °C **Processed:** 1.5 °C
Received by: Holly Braswell

Environmental Microbiology

Sample Group: ES060413-0113

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
783	6-15	Half Pint	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
784	6-19	Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
785	6-18	1/2 Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
786	6-19	Half Pint	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
787	6-18	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
788	6-12	Half Pint	1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
789	6-16	Half Pint	Skim Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
790	6-27	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g				
791	6-27	1/2 Gallon	Skim Buttermilk	Not Found		<1 EHSCC/g				
792		2 Ounces	In Plant Raw #3 36*		Not Found		12000 PAC/ml			
793		2 Ounces	Past Cream TK 15 40*	Not Found	Not Found	<1 EHSCC/g	870 PAC/g			

CONTROLS:

Analyzed By: Darneice Lyons
Plating Date: 06/04/13 **Time:** 08:40
Temperature when Analyzed: 1.5 °C

PAC: 0 **Equip:** 0
Air Density: 1 /15 min **Diluent and NB:** 0/-
Incubation Temperature: 32.0 °C
Inhibitor Test Used: Delvo P5
Inhibitor Positive Control: Purple
Inhibitor Negative Control: Yellow

Comment:

Approved By: Susan Beasley

