

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 06/08/15 **Time:** 13:15 **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: 06/09/15 **Time:** 07:35
Temperature: **Raw:** 2.0 °C **Processed:** 2.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES060915-0081

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
960	6-28	Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
961	6-28	Quart	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
962	6-24	1/2 Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
963	6-24	Quart	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
964	6-21	Quart	Whole Chocolate	Not Found	Not Found	<1 EHSCC/mL	760 PAC/ml			
965	6-25	1/2 Gallon	Whipping Cream	Not Found	Not Found	<1 EHSCC/g	1500 PAC/g			
966	7-3	1/2 Gallon	Skim BM	Not Found		<1 EHSCC/g				
967	7-3	Quart	Whole BM	Not Found		<1 EHSCC/g				
968		100 mL	Past Crm Bag-n-Box 42*	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
969		100 mL	In Plant Raw #5 39*		Not Found		15000 PAC/ml			

CONTROLS:

Analyzed By: Darneice Owens

Plating Date: 06/09/15 **Time:** 08:20

Temperature when Analyzed: 2.0 °C

Comment:

Approved By: Susan Beasley



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