Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 06/09/14 **Time:** 10:30 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 35 °F **Processed:** 2 °C **Size:** Half Gallon
Processor/Distributor: DAIRYFRESH LLC Winston Salem **ID#:** 37-83

Sample Receipt:

Date: 06/10/14 **Time:** 07:45
Temperature: **Raw:** 1.5 °C **Processed:** 1.0 °C
Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES061014-0171

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
838	6-24	Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
839	6-25	Half Pint	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
840	6-23	1/2 Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
841	6-25	Half Pint	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
842	6-22	1/2 Gallon	1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
843	6-22	Half Pint	Skim Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
844		1/2 Gallon	Whole Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
845	7-1	1/2 Gallon	Skim Buttermilk	Not Found		<1 EHSCC/g				
846	7-2	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g				
847		4 Ounces	In Plant Raw #4 35*		Not Found		49000 PAC/ml			
848		4 Ounces	Past Cream Tk#5 44*	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			

CONTROLS:

PAC: 2 **Equip:** 0
Air Density: 0 /15 min **Diluent and NB:** 2 / -

Plating Date: 06/10/14 **Time:** 09:20
Temperature when Analyzed: 1.0 °C
Comment: Analyzed by C Price
Approved By: **Susan Beasley**

Incubation Temperature: 32.0 °C
Inhibitor Test Used: Delvo P5
Inhibitor Positive Control: Purple
Inhibitor Negative Control: Yellow