

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 06/11/12 **Time:** 08:30 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 39 °F **Processed:** 2 °C **Size:** Half Gallon
Processor/Distributor: DAIRYFRESH-High Point **ID#:** 37-102

Sample Receipt:

Date: 06/12/12 **Time:** 07:45
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES061212-0111

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
808	6-26	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
809	6-26	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
810	6-25	1/2 Gallon	1%	Not Found	Not Found	<1 EPCC/ml	330 PAC/ml			
811	6-25	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	330 PAC/ml			
812	6-21	1/2 Gallon	Whipping Cream	Not Found	Not Found	<1 EHSCC/g	980 PAC/g			
813	7-5	1/2 Gallon	Baking Buttermilk	Not Found		<1 EHSCC/g				
814		4 Ounces	In Plant Raw #6 39*		Not Found		7000 PAC/ml			
815		4 Ounces	Past Cream 40% TK-9 40*	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			

CONTROLS:

Analyzed By: Susan Beasley

Plating Date: 06/12/12 **Time:** 09:00

Temperature when Analyzed: 1.0 °C

Comment:

Approved By: Susan Beasley

PAC: 0

Equip: 0

Air Density: 2 /15 min

Diluent and NB: 0 / -

Incubation Temperature: 32.0 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow