

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 06/13/16 **Time:** 13:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 36 °F **Processed:** 2 °C **Size:** Half Gallon
Processor/Distributor: DAIRYFRESH-High Point **ID#:** 37-102

Sample Receipt:

Date: 06/14/16 **Time:** 07:25
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES061416-0066

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
981	7-3	Quart	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
982	6-30	Gallon	2%	Not Found	Not Found	<1 EPCC/ml	1000 PAC/ml			
983	6-29	Quart	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
984	6-29	Quart	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
985	6-30	1/2 Gallon	Whipping Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
986	7-8	1/2 Gallon	Skim B.M.	Not Found		<1 EHSCC/g				
987	7-6	Quart	Whole B.M.	Not Found		<1 EHSCC/g				
988		100 mL	Past Cream Tk 9 38*	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
989		100 mL	In Plant Raw #3 38*		Not Found		>2000000 EPAC/ml			
990		100 mL	In Plant Raw #4 36*		Not Found		480000 EPAC/ml			

CONTROLS:

Analyzed By: Darneice Owens

Plating Date: 06/14/16 **Time:** 08:00

Temperature when Analyzed: 1.0 °C

Comment: No temp control product received; 1/2 Gallon of skim used as the temp control.

Approved By: Susan Beasley

PAC: 0

Air Density: 1 /15 min

Incubation Temperature:

Inhibitor Test Used:

Inhibitor Positive Control:

Inhibitor Negative Control:

Equip: 0

Diluent and NB: 0 / -

32.0 °C

Delvo P5

Purple

Yellow