

Sample Submission and Reporting Form

**RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS**

**Sample Collection:**

**Date:** 06/14/2010      **Time:** 10:30      **Collector:** Joe Briscoe  
**Temperature Controls:**    **Raw:** 36 °F    **Processed:** 2.5 °C    **Size:** Half Gallon  
**Processor/Distributor:**    DAIRYFRESH-High Point      **ID#:** 37-102

**Sample Receipt:**

**Date:** 06/15/2010      **Time:** 08:00  
**Temperature:**      **Raw:** 1.0 °C      **Processed:** 1.5 °C  
**Received by:**      Susan Beasley

**Environmental Microbiology**

**Sample Group: ES061510-0117**

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
860	6-28	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	590 PAC/ml			
861	6-28	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
862	7-1	1/2 Gallon	1%	Not Found	Not Found	<1 EPCC/ml	320 PAC/ml			
863	7-1	Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	420 PAC/ml			
864	7-5	1/2 Gallon	Baking Buttermilk	Not Found		<1 EHSCC/g				
865		4 Ounces	40% Cream 41*	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
866		4 Ounces	In Plant Raw #5 36*		Not Found		36000 PAC/ml			

**CONTROLS:**

**Analyzed by:** Susan Beasley  
**Plating Date:** 06/15/2010      **Time:** 09:15  
**Temperature when analyzed:** 1.5 °C  
**SSF:**

**PAC:** 0      **Equip:** 0  
**Air Density:** 0 /15 min      **Diluent and NB:** 0 / -  
  
**Incubation temperature:** 31.5 °C  
**Inhibitor test used:** Delvo P5  
**Inhibitor Positive Control:** Purple  
**Inhibitor Negative Control:** Yellow

**Approved By:** Susan Beasley