

Sample Submission and Reporting Form

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

**Sample Collection:**

**Date:** 06/14/2011    **Time:** 08:30    **Collector:** Joe Briscoe  
**Temperature Controls:**    **Raw:** 36 °F    **Processed:** 2.5 °C    **Size:** Half Gallon  
**Processor/Distributor:** DAIRYFRESH LLC Winston    **ID#:** 37-83  
    Salem

**Sample Receipt:**

**Date:** 06/15/2011    **Time:** 07:45  
**Temperature:**    **Raw:** 3.0 °C    **Processed:** 3.0 °C  
**Received by:** Joy Hayes

**Environmental Microbiology**

**Sample Group: ES061511-0165**

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
847	6-27	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	400 PAC/ml		
848	6-30	Gallon	2 %	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml		
849	6-29	Half Pint	1 %	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml		
850	6-26	Half Pint	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml		
851	6-26	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml		
852	6-23	Half Pint	1 % Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml		
853	7-7	1/2 Gallon	Buttermilk Whole	Not Found		<1 EHSCC/g			
854	7-11	1/2 Gallon	Buttermilk Skim	Not Found		<1 EHSCC/g			
855		2 Ounces	In Plant Raw # 1		Not Found		22000 PAC/ml		
856		2 Ounces	Past. Cream #15	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g		

**CONTROLS:**

**Analyzed by:** Darneice Lyons  
**Plating Date:** 06/15/2011    **Time:** 09:10  
**Temperature when analyzed:** 3.0 °C  
**SSF:**

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

**Incubation temperature:** 32.0 °C  
**Inhibitor test used:** Delvo P5  
**Inhibitor Positive Control:** Purple  
**Inhibitor Negative Control:** Yellow

**Approved By:** Susan Beasley