

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 06/16/15 **Time:** 10:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 38 °F **Processed:** 2.5 °C **Size:** Half Gallon
Processor/Distributor: DAIRYFRESH LLC Winston Salem **ID#:** 37-83

Sample Receipt:

Date: 06/17/15 **Time:** 07:25
Temperature: **Raw:** 3.0 °C **Processed:** 3.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES061715-0086

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
1020	7-1	Half Pint	Whole	Not Found	Not Found	<1 EPCC/ml	540 PAC/ml			
1021	7-4	Gallon	2%	Not Found	Not Found	<1 EPCC/ml	600 PAC/ml			
1022	7-1	1/2 Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1023	7-1	Half Pint	Skim	Not Found	Not Found	<1 EPCC/ml	270 PAC/ml			
1024	7-1	Half Pint	Skim Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1025	6-30	1/2 Gallon	1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1026	6-30	1/2 Gallon	Whole Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1027	7-9	1/2 Gallon	Skim B.M.	Not Found		<1 EHSCC/g				
1028	7-14	1/2 Gallon	Whole B.M.	Not Found		<1 EHSCC/g				
1029		100 mL	In Plant Raw #3 38*		Not Found		12000 PAC/ml			

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 06/17/15 **Time:** 08:25

Temperature when Analyzed: 3.0 °C

Comment:

Approved By: Susan Beasley

PAC: 0

Equip: 0

Air Density: 0 /15 min

Diluent and NB: 0/-

Incubation Temperature: 32.0 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow