

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 06/19/12 **Time:** 10:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 34 °F **Processed:** 2 °C **Size:** Half Gallon
Processor/Distributor: DAIRYFRESH LLC Winston Salem **ID#:** 37-83

Sample Receipt:

Date: 06/20/12 **Time:** 07:45
Temperature: **Raw:** 0.5 °C **Processed:** 0.5 °C
Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES062112-0111

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
872	7-4	Half Pint	Whole	Not Found	Not Found	<1 EPCC/ml	370 PAC/ml			
873	7-6	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	470 PAC/ml			
874	7-6	Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
875	7-5	Half Pint	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
876	7-6	1/2 Gallon	Chocolate Whole	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
877	7-6	1/2 Gallon	Chocolate 1%	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
878	6-30	Half Pint	Chocolate Skim	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
879	7-17	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g				
880	7-13	1/2 Gallon	Skim Buttermilk	Not Found		<1 EHSCC/g				
881		4 Ounces	In Plant Raw #2 34*		Not Found		20000 PAC/ml			
882		4 Ounces	Past Cream 34*	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			

CONTROLS:

Analyzed By: Darneice Lyons

Plating Date: 06/20/12 **Time:** 09:00

Temperature when Analyzed: 0.5 °C

Comment:

Approved By: Susan Beasley

PAC: 0

Equip: 0

Air Density: 5 /15 min

Diluent and NB: 0/-

Incubation Temperature: 32.0 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow