Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

Temperature Controls: Raw: 41 °F Processed: 2.5 °C Size: Half Gallon Temperature: Raw: 1.5 °C Processed: 1.5 °C

Processor/Distributor: DAIRYFRESH-High Point ID#: 37-102 Received by: Benjamin Saavedra

Environmental Microbiology Sample Group: ES062309-0064

SAMPLE INFORMATION **RAW AND PROCESSED DAIRY PRODUCTS CONTAINERS** Residual Petrifilm Coliform Petrifilm Aerobic Lab Code Phos Count **DMSCC PRBC PRCC** Date Size Description Inhibitor Count No. <1 EPCC/ml 830 PAC/ml 860 7-6 1/2 Gallon Homo Not Found Not Found 7-6 1/2 Gallon 2 % Not Found Not Found <1 EPCC/ml <250 EPAC/ml 861 862 7-6 1/2 Gallon 1 % Not Found Not Found <1 EPCC/ml <250 EPAC/ml 7-9 <1 EPCC/ml 863 1/2 Gallon Skim Not Found Not Found <250 EPAC/ml 864 7-10 1/2 Gallon **Baking Buttermilk** Not Found <1 EHSCC/g 8-8 <1 EHSCC/g 12 Ounces Cottage Cheese Not Found 865 866 7-25 12 Ounces Lowfat Cottage Cheese Not Found <1 EHSCC/g 8-8 <1 EHSCC/g 867 24 Ounces No Fat Cottage Cheese Not Found 868 7-31 8 Ounces Sour Cream Not Found <1 EHSCC/g 869 8-9 16 Ounces Low Fat Sour Cream Not Found <1 EHSCC/g 870 8-15 16 Ounces No Fat Sour Cream Not Found <1 EHSCC/g 871 8-9 8 Ounces French Onion Sour Cream Not Found <1 EHSCC/g In Plant Raw #3 41* 872 Not Found 9700 PAC/ml 873 Past Cream Load Out 39* Not Found Not Found 61 HSCC/g <250 EPAC/g

CONTROLS:

Analyzed by: Darneice Lyons PAC: 0 Equip: 0

Plating Date: 06/23/2009 Time: 09:00 Air Density: 0 / 15 min Diluent and NB: 0 / -

Temperature when analyzed: 1.5 °C

Approved By:

SSF: 32.0 °C Incubation temperature: 32.0 °C Delvo P5

Susan Beasley Inhibitor Positive Control: Purple
Yellow