

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 06/23/14 Time: 15:30 Collector: Joe Briscoe
 Temperature Controls: Raw: 36 °F Processed: 3 °C Size: Half Gallon
 Processor/Distributor: DAIRYFRESH-High Point ID#: 37-102

Sample Receipt:

Date: 06/24/14 Time: 07:40
 Temperature: Raw: 1.0 °C Processed: 1.0 °C
 Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES062414-0114

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
937	7-13	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
938	7-13	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
939	7-10	Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
940	7-13	Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
941	7-17	1/2 Gallon	Whipping Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
942	7-17	1/2 Gallon	Baking BM	Not Found		<1 EHSCC/g				
943	7-9	1/2 Gallon	Whole BM	Not Found		<1 EHSCC/g				
944		4 Ounces	40% Past Crm Bag n Box	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
945		4 Ounces	In Plant Raw #4 36*		Not Found		21000 PAC/ml			

CONTROLS:

Analyzed By: Susan Beasley

Plating Date: 06/24/14 Time: 08:50

Temperature when Analyzed: 1.0 °C

Comment:

Approved By: Susan Beasley

PAC: 0

Equip: 0

Air Density: 1 /15 min

Diluent and NB: 0 / -

Incubation Temperature: 32.0 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow