

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 06/25/13 **Time:** 10:30 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 40 °F **Processed:** 3 °C **Size:** Half Gallon
Processor/Distributor: DAIRYFRESH-High Point **ID#:** 37-102

Sample Receipt:

Date: 06/26/13 **Time:** 07:50
Temperature: **Raw:** 1.0 °C **Processed:** 2.0 °C
Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES062613-0113

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
896	7-11	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
897	7-14	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
898	7-14	1/2 Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
899	7-14	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
900	7-4	1/2 Gallon	Whipping Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
901		4 Ounces	Past Cream TK #9	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
902	7-22	1/2 Gallon	Skim Buttermilk	Not Found		<1 EHSCC/g				
903	7-10	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g				
904		4 Ounces	In Plant Raw #1		Not Found		19000 PAC/ml			

CONTROLS:

Analyzed By: Holly Braswell

Plating Date: 06/26/13 **Time:** 08:50

Temperature when Analyzed: 2.0 °C

Comment:

Approved By: Susan Beasley



PAC: 1

Air Density: 2 /15 min

Incubation Temperature:

Inhibitor Test Used:

Inhibitor Positive Control:

Inhibitor Negative Control:

Equip: 1

Diluent and NB: 1 / -

32.0 °C

Delvo P5

Purple

Yellow