

**Sample Submission and Reporting Form**

**RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS**

**Sample Collection:**

**Date:** 06/27/16    **Time:** 10:00    **Collector:** Joe Briscoe  
**Temperature Controls:**    **Raw:** 37 °F    **Processed:** 2 °C    **Size:** Half Gallon  
**Processor/Distributor:** DAIRYFRESH LLC Winston Salem    **ID#:** 37-83

**Sample Receipt:**

**Date:** 06/28/16    **Time:** 07:25  
**Temperature:**    **Raw:** 1.0 °C    **Processed:** 1.0 °C  
**Received by:** Denise Richardson

**Environmental Microbiology**

**Sample Group: ES062816-0119**

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
1091	7-13	Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1092	7-10	Half Pint	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1093	7-10	Half Pint	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1094	7-9	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1095	7-10	Half Pint	Skim Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1096	7-12	1/2 Gallon	1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1097	7-7	1/2 Gallon	Whole Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1098	7-19	1/2 Gallon	Skim B.M.	Not Found		<1 EHSCC/g				
1099	7-18	1/2 Gallon	Whole B.M.	Not Found		<1 EHSCC/g				
1100		100 mL	In Plant Raw #1 37*		Not Found		32000 PAC/ml			

**CONTROLS:**

**Analyzed By:** Darneice Owens

**Plating Date:** 06-28-16    **Time:** 08:20

**Temperature when Analyzed:** 1.0 °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