

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 07/06/15 **Time:** 15:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 35 °F **Processed:** 2 °C **Size:** Half Gallon
Processor/Distributor: DAIRYFRESH-High Point **ID#:** 37-102

Sample Receipt:

Date: 07/07/15 **Time:** 07:25
Temperature: **Raw:** 2.0 °C **Processed:** 2.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES070715-0113

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
1088	7-23	Quart	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1089	7-22	Quart	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1090	7-22	Quart	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1091	7-22	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1092	7-23	Quart	Whole Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1093	7-23	1/2 Gallon	Whipping Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1094	7-29	1/2 Gallon	Skim Buttermilk	Not Found		<1 EHSCC/g				
1095	7-30	Quart	Whole Buttermilk	Not Found		<1 EHSCC/g				
1096		100 mL	Past Cream Tk 13 37*	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1097		100 mL	In Plant Raw #4 35*		Not Found		51000 PAC/ml			

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 07/07/15 **Time:** 08:20

Temperature when Analyzed: 2.0 °C

Comment:

Approved By: Susan Beasley



PAC: 1

Equip: 0

Air Density: 0 /15 min

Diluent and NB: 1/-

Incubation Temperature: 32.0 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow