

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 07/07/14 **Time:** 11:00 **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: 07/08/14 **Time:** 07:35
Temperature: **Raw:** 1.0 °C **Processed:** 2.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES070814-0169

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
993	7-21	Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
994	7-21	Half Pint	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
995	7-20	Half Pint	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
996	7-19	Half Pint	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
997	7-20	Half Pint	Skim Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
998	7-19	1/2 Gallon	1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
999	7-21	1/2 Gallon	Whole Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1000	7-31	1/2 Gallon	Skim B.M.	Not Found		<1 EHSCC/g				
1001	8-1	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g				
1002		4 Ounces	In Plant Raw #4 37*		Not Found		18000 PAC/ml			
1003		4 Ounces	Past Cream TK 15 36*	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			

CONTROLS:

Analyzed By: Susan Beasley

Plating Date: 07/08/14 **Time:** 08:35

Temperature when Analyzed: 2.0 °C

Comment:

Approved By: Susan Beasley

PAC: 0

Air Density: 0 /15 min

Incubation Temperature:

Inhibitor Test Used:

Inhibitor Positive Control:

Inhibitor Negative Control:

Equip: 0

Diluent and NB: 0 / -

32.0 °C

Delvo P5

Purple

Yellow