

**Sample Submission and Reporting Form**

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

**Sample Collection:**

**Date:** 07/08/13      **Time:** 10:30      **Collector:** Joe Briscoe  
**Temperature Controls:**      **Raw:** 37 °F      **Processed:** 2.5 °C      **Size:** Half Gallon  
**Processor/Distributor:** DAIRYFRESH LLC Winston Salem      **ID#:** 37-83

**Sample Receipt:**

**Date:** 07/09/13      **Time:** 07:50  
**Temperature:**      **Raw:** 2.0 °C      **Processed:** 2.0 °C  
**Received by:** Darneice Lyons

**Environmental Microbiology**

**Sample Group: ES070913-0132**

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	7-20	Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
938	7-24	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
939	7-17	Half Pint	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
940	7-24	Half Pint	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
941	7-23	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
942	7-20	Half Pint	1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
943	7-18	Half Pint	Skim Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
944	8-1	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g				
945	7-26	1/2 Gallon	Skim Buttermilk	Not Found		<1 EHSCC/g				
946		2 Ounces	In Plant Raw #3 37*		Not Found		>2000000 EPAC/ml			
947		2 Ounces	Past Cream Tk 15 4*	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			

**CONTROLS:**

**Analyzed By:** Darneice Lyons

**Plating Date:** 07/0913

**Time:** 08:50

**Temperature when Analyzed:** 2.0 °C

**Comment:**

**Approved By:** Susan Beasley

**PAC:** 0

**Equip:** 0

**Air Density:** 2 /15 min

**Diluent and NB:** 0/-

**Incubation Temperature:** 32.0 °C

**Inhibitor Test Used:** Delvo P5

**Inhibitor Positive Control:** Purple

**Inhibitor Negative Control:** Yellow