

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 07/09/12 **Time:** 10:30 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 36 °F **Processed:** 2.5 °C **Size:** Half Gallon
Processor/Distributor: DAIRYFRESH LLC Winston Salem **ID#:** 37-83

Sample Receipt:

Date: 07/10/12 **Time:** 07:45
Temperature: **Raw:** 1.5 °C **Processed:** 1.0 °C
Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES071012-0251

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
929	7-23	Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
930	7-24	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
931	7-22	Half Pint	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
932	7-22	Half Pint	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
933	7-22	1/2 Gallon	Whole Chocolate	Not Found	Not Found	<1 EHSCC/mL	5900 PAC/ml			
934	7-20	Half Pint	1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
935	7-22	Half Pint	Skim Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
936	7-31	1/2 Gallon	Fat Free Buttermilk	Not Found		<1 EHSCC/g				
937	8-4	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g				
938		4 Ounces	In Plant Raw #3 36*		Not Found		10000 PAC/ml			
939		4 Ounces	Past Cream TK 15 34*	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			

CONTROLS:

Analyzed By: Susan Beasley

Plating Date: 07/10/12 **Time:** 09:15

Temperature when Analyzed: 1.0 °C

Comment:

Approved By: Susan Beasley

PAC: 0

Equip: 0

Air Density: 2 /15 min

Diluent and NB: 0 / -

Incubation Temperature: 31.5 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow