

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 07/12/2011 **Time:** 10:30 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 36 °F **Processed:** 3 °C **Size:** Half Gallon
Processor/Distributor: DAIRYFRESH LLC Winston **ID#:** 37-83
 Salem

Sample Receipt:

Date: 07/13/2011 **Time:** 08:00
Temperature: **Raw:** 3.0 °C **Processed:** 3.0 °C
Received by: Joy Hayes

Environmental Microbiology

Sample Group: ES071311-0190

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
992	7-25	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
993	7-28	Gallon	2 %	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
994	7-28	Half Pint	1 %	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
995	7-28	Half Pint	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
996	7-24	1/2 Gallon	Chocolate Whole	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
997	7-24	Half Pint	Skim Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
998	7-27	Half Pint	1 % Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
999	8-8	1/2 Gallon	Whole Buttermilk	Not Found		1 HSCC/g				
1000	8-3	1/2 Gallon	Skim Buttermilk	Not Found		<1 EHSCC/g				
1001		100 mL	Past Cr TK 15	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1002		100 mL	In Plant Raw # 5		Not Found		46000 PAC/ml			

CONTROLS:

Analyzed by: Joy Hayes
Plating Date: 07/13/2011 **Time:** 09:00
Temperature when analyzed: 3.0 °C
SSF:

PAC: 0 **Equip:** 0
Air Density: 1 /15 min **Diluent and NB:** 0/-

Incubation temperature: 32.0 °C
Inhibitor test used: Delvo P5
Inhibitor Positive Control: Purple
Inhibitor Negative Control: Yellow

Approved By: Susan Beasley