

Sample Submission and Reporting Form

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

**Sample Collection:**

**Date:** 07/13/2010      **Time:** 13:00      **Collector:** Joe Briscoe  
**Temperature Controls:**    **Raw:** 40 °F    **Processed:** 3.5 °C    **Size:** Half Gallon  
**Processor/Distributor:**    DAIRYFRESH-High Point      **ID#:** 37-102

**Sample Receipt:**

**Date:** 07/14/2010      **Time:** 08:00  
**Temperature:**            **Raw:** 3.0 °C            **Processed:** 2.5 °C  
**Received by:**            Joy Hayes

**Environmental Microbiology**

**Sample Group: ES071410-0203**

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
1018	7-29	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1019	7-29	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	510 PAC/ml			
1020	7-29	Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1021	7-29	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1022	8-5	1/2 Gallon	Baking Buttermilk	Not Found		<1 EHSCC/g				
1023	8-1	1/2 Gallon	Whipping Cream	Not Found	Not Found	<1 EHSCC/g	520 PAC/g			
1024	5 Gal Bag	4 Ounces	Past Cream 40% 40*	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1025		4 Ounces	In Plant Raw #2 40*		Not Found		12000 PAC/ml			

**CONTROLS:**

**Analyzed by:** Joy Hayes  
**Plating Date:** 07/14/2010      **Time:** 09:15  
**Temperature when analyzed:** 2.5 °C  
**SSF:**

**PAC:** 0      **Equip:** 0  
**Air Density:** 1 /15 min      **Diluent and NB:** 0/-  
  
**Incubation temperature:** 32.5 °C  
**Inhibitor test used:** Delvo P5  
**Inhibitor Positive Control:** Purple  
**Inhibitor Negative Control:** Yellow

**Approved By:** Susan Beasley