

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 07/14/15 **Time:** 09:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 36 °F **Processed:** 2 °C **Size:** Half Gallon
Processor/Distributor: DAIRYFRESH LLC Winston Salem **ID#:** 37-83

Sample Receipt:

Date: 07/15/15 **Time:** 07:30
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES071515-0106

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
1157	8-1	Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	5000 PAC/ml			
1158	7-29	Half Pint	2%	Not Found	Not Found	<1 EPCC/ml	3100 PAC/ml			
1159	7-30	Half Pint	Skim	Not Found	Not Found	<1 EPCC/ml	2200 PAC/ml			
1160	7-28	Half Pint	Skim Chocolate	Not Found	Not Found	<1 EHSCC/mL	710 PAC/ml			
1161	7-28	1/2 Gallon	1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1162	8-7	1/2 Gallon	Whole Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1163	8-7	1/2 Gallon	Skim Buttermilk	Not Found		<1 EHSCC/g				
1164	7-28	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g				
1165		100 mL	In Plant Raw #5 36*		Not Found		18000 PAC/ml			

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 07/15/15 **Time:** 08:40

Temperature when Analyzed: 1.0 °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