

## Sample Submission and Reporting Form

## RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

## Sample Collection:

Date: 07/18/2011 Time: 10:30 Collector: Joe Briscoe  
 Temperature Controls: Raw: 35 °F Processed: 2.5 °C Size: Half Gallon  
 Processor/Distributor: DAIRYFRESH-High Point ID#: 37-102

## Sample Receipt:

Date: 07/19/2011 Time: 07:45  
 Temperature: Raw: 1.0 °C Processed: 1.0 °C  
 Received by: Susan Beasley

## Environmental Microbiology

Sample Group: ES071911-0162

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
1034	8-1	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1035	8-1	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1036	8-1	1/2 Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1037	8-1	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1038	8-2	1/2 Gallon	Whipping Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1039	8-12	1/2 Gallon	Baking Buttermilk	Not Found		<1 EHSCC/g				
1040			In-Plant Raw #3 35*		Not Found		15000 PAC/ml			

## CONTROLS:

Analyzed by: Susan Beasley  
 Plating Date: 07/19/2011 Time: 09:20  
 Temperature when analyzed: 1.0 °C  
 SSF:

PAC: 0 Equip: 0  
 Air Density: 3 /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