

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 07/19/16 **Time:** 15:00 **Collector:** Joe Briscoe/GingerWilborn
Temperature Controls: **Raw:** 35 °F **Processed:** 34 °F **Size:** Half Gallon
Processor/Distributor: DAIRYFRESH-High Point **ID#:** 37-102

Sample Receipt:

Date: 07/20/16 **Time:** 07:30
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES072016-0099

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
1234	8/7	Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1235	8/7	Quart	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1236	8/7	Quart	2%	Not Found	Not Found	<1 EPCC/ml	290 PAC/ml			
1237	8/9	1/2 Gallon	Fat Free Buttermilk	Not Found		<1 EHSCC/g				
1238	8/9	Quart	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1239	8/3	Quart	Whole Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1240	8/15	Quart	Whole Buttermilk	Not Found		<1 EHSCC/g				
1241	8/11	1/2 Gallon	Whipping Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1242		100 mL	In Plant Raw 1 36°F		Not Found		54000 PAC/ml			
1243		100 mL	In Plant Raw 2 35°F		Not Found		6700 PAC/ml			

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 07-20-16 **Time:** 08:30

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: 1

Diluent and NB: 0/-

32.0 °C

Delvo P5

Purple

Yellow