

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 07/20/2009 **Time:** 10:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 39 °F **Processed:** 3 °C **Size:** Half Gallon
Processor/Distributor: DAIRYFRESH LLC Winston Salem **ID#:** 37-83

Sample Receipt:

Date: 07/21/2009 **Time:** 08:00
Temperature: **Raw:** 1.5 °C **Processed:** 1.5 °C
Received by: Joy Hayes

Environmental Microbiology

Sample Group: ES072109-0028

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
993	8-4	Gallon	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
994	8-1	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
995	8-2	Half Pint	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
996	8-2	Half Pint	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
997	8-2	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
998	8-2	Half Pint	1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
999	8-9	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g				
1000	8-6	1/2 Gallon	Skim Buttermilk	Not Found		<1 EHSCC/g				
1001	8-7	1/2 Gallon	Baking Buttermilk	Not Found		<1 EHSCC/g				
1002		4 Ounces	In Plant Raw #2 39*		Not Found		78000 PAC/ml			

CONTROLS:

Analyzed by: Joy Hayes
Plating Date: 07/21/2009 **Time:** 09:30
Temperature when analyzed: 1.5 °C
SSF:

Approved By: Susan Beasley

PAC: 0 **Equip:** 0
Air Density: 2 /15 min **Diluent and NB:** 0/-
Incubation temperature: 32.0 °C
Inhibitor test used: Delvo P5
Inhibitor Positive Control: Purple
Inhibitor Negative Control: Yellow