

Sample Submission and Reporting Form

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

**Sample Collection:**

**Date:** 07/21/14      **Time:** 15:00      **Collector:** Joe Briscoe  
**Temperature Controls:**      **Raw:** 39 °F      **Processed:** 2 °C      **Size:** Half Gallon  
**Processor/Distributor:** DAIRYFRESH-High Point      **ID#:** 37-102

**Sample Receipt:**

**Date:** 07/22/14      **Time:** 07:40  
**Temperature:**      **Raw:** 1.0 °C      **Processed:** 2.0 °C  
**Received by:** DPRICHARDSON

**Environmental Microbiology**

**Sample Group: ES072214-0083**

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
1091	8-10	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1092	8-10	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1093	8-7	Gallon	1%	Not Found	Not Found	<1 EPCC/ml	350 PAC/ml			
1094	8-4	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1095	8-14	1/2 Gallon	Whipping Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1096	8-15	1/2 Gallon	Whole BM	Not Found		<1 EHSCC/g				
1097	8-15	1/2 Gallon	Skim BM	Not Found		<1 EHSCC/g				
1098		100 mL	Past Cream TK 10 38*	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1099		100 mL	In Plant Raw #1 39*		Not Found		130000 PAC/ml			

**CONTROLS:**

**Analyzed By:** Denise Richardson

**Plating Date:** 07/22/14      **Time:** 09:05

**Temperature when Analyzed:** 2.0 °C

**Comment:**

**Approved By:** Susan Beasley

**PAC:** 0

**Equip:** 1

**Air Density:** 1 /15 min

**Diluent and NB:** 0 / -

**Incubation Temperature:** 32.0 °C

**Inhibitor Test Used:** Delvo P5

**Inhibitor Positive Control:** Purple

**Inhibitor Negative Control:** Yellow