

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 07/24/17 **Time:** 10:30 **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: 07/25/17 **Time:** 07:30
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES072517-0112

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
1254	8-9	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1255	8-8	Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1256	8-6	Half Pint	1%	Not Found	Not Found	<1 EPCC/ml	780 PAC/ml			
1257	8-8	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	510 PAC/ml			
1258	8-6	1/2 Gallon	Chocolate	Not Found	Not Found	1 HSCC/mL	4,800 PAC/ml			
1259	8-8	1/2 Gallon	1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	500 PAC/ml			
1260	8-16	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g				
1261	8-14	1/2 Gallon	Skim Buttermilk	Not Found		<1 EHSCC/g				
1262		100 mL	In Plant Raw #3 36'		Not Found		9,600 PAC/ml			

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 07-25-17 **Time:** 08:30

Temperature when Analyzed: 1.0 °C

Comment:

PAC: 0

Equip: 0

Air Density: 0 /15 min

Diluent and NB: 0/-

Incubation Temperature: 32.2 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow

Approved By: Susan Beasley

