

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 07/25/16 **Time:** 10:30 **Collector:** J Briscoe /Ginger Wilborn
Temperature Controls: **Raw:** 37 °F **Processed:** 34 °F **Size:** Half Gallon
Processor/Distributor: DAIRYFRESH LLC Winston Salem **ID#:** 37-83

Sample Receipt:

Date: 07/26/16 **Time:** 07:20
Temperature: **Raw:** 1.0 °C **Processed:** 1.5 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES072616-0134

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
1265	8/17	1/2 Gallon	Fat Free Baking Buttermilk	Not Found		<1 EHSCC/g				
1266	8/9	1/2 Gallon	1% Choc.	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1267	8/16	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g				
1268	8/7	1/2 Gallon	Whole Chocolate	Not Found	Not Found	<1 EHSCC/mL	370 PAC/ml			
1269	8/8	1/2 Gallon	2% Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1270	8/6	Half Pint	Fat Free Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1271	8/5	Half Pint	Fat Free Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1272	8/7	Half Pint	1% Lowfat Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1273	8/10	Gallon	Whole Milk	Not Found	Not Found	<1 EPCC/ml	440 PAC/ml			
1274		2 Ounces	In Plant Raw 37*		Not Found		11000 PAC/ml			

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 07-26-16 **Time:** 10:20

Temperature when Analyzed: 1.5 °C

Approved By: Susan Beasley

PAC: 0

Air Density: 0 /15 min

Incubation Temperature:

Inhibitor Test Used:

Inhibitor Positive Control:

Inhibitor Negative Control:

Equip: 2

Diluent and NB: 0/-

32.0 °C

Delvo P5

Purple

Yellow