

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 07/27/2009 **Time:** 11:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 38 °F **Processed:** 3 °C **Size:** Half Gallon
Processor/Distributor: DAIRYFRESH-High Point **ID#:** 37-102

Sample Receipt:

Date: 07/28/2009 **Time:** 07:45
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES072809-0075

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
1056	8-10	1/2 Gallon	Homo Milk	Not Found	Not Found	<1 EPCC/ml	630 PAC/ml		
1057	8-13	1/2 Gallon	2% Milk	Not Found	Not Found	<1 EPCC/ml	860 PAC/ml		
1058	8-13	1/2 Gallon	1% Milk	Not Found	Not Found	<1 EPCC/ml	850 PAC/ml		
1059	8-13	1/2 Gallon	Skim Milk	Not Found	Not Found	<1 EPCC/ml	5800 PAC/ml		
1060	9-10	12 Ounces	Cottage Cheese	Not Found		<1 EHSCC/g			
1061	9-2	12 Ounces	Lowfat Cottage Cheese	Not Found		<1 EHSCC/g			
1062	9-11	24 Ounces	Nonfat Cottage Cheese	Not Found		<1 EHSCC/g			
1063	9-13	8 Ounces	Sour Cream	Not Found		<1 EHSCC/g			
1064	9-22	16 Ounces	Lowfat Sour Cream	Not Found		<1 EHSCC/g			
1065	9-14	16 Ounces	Nonfat Sour Cream	Not Found		<1 EHSCC/g			
1066	9-20	8 Ounces	French Onion Sour Cream	Not Found		<1 EHSCC/g			
1067		4 Ounces	In Plant Raw #1 38*		Not Found		60000 PAC/ml		
1068		4 Ounces	Past. Cream--Load Out 43*	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g		

CONTROLS:

Analyzed by: Susan Beasley

Plating Date: 07/28/2009 **Time:** 09:15

Temperature when analyzed: 1.0 °C

SSF:

Approved By: Susan Beasley

PAC: 0 **Equip:** 0

Air Density: 2 /15 min **Diluent and NB:** 0 / -

Incubation temperature: 32.5 °C

Inhibitor test used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow