

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 07/30/13 **Time:** 10:30 **Collector:** Je Briscoe
Temperature Controls: **Raw:** 36 °F **Processed:** 3.5 °C **Size:** Half Gallon
Processor/Distributor: DAIRYFRESH-High Point **ID#:** 37-102

Sample Receipt:

Date: 07/31/13 **Time:** 07:50
Temperature: **Raw:** 1.5 °C **Processed:** 2.0 °C
Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES073113-0141

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
1071	8-15	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1072	8-15	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1073	8-18	1/2 Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1074	8-18	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1075	8-15	1/2 Gallon	Whipping Cream	Not Found	Not Found	<1 EHSCC/g	460 PAC/g			
1076	8-8	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g				
1077		2 Ounces	Past Cream TK 10 44*	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1078		2 Ounces	In Plant Raw #7 36*		Not Found		89000 PAC/ml			

CONTROLS:

Analyzed By: Holly Braswell

Plating Date: 07/31/13 **Time:** 09:30

Temperature when Analyzed: 2.0 °C

Comment:

Approved By: Susan Beasley

PAC: 1

Equip: 0

Air Density: 0 /15 min

Diluent and NB: 1

Incubation Temperature: 32.1 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow