

Sample Submission and Reporting Form

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

**Sample Collection:**

**Date:** 07/24/12      **Time:** 10:30      **Collector:** Joe Briscoe  
**Temperature Controls:**      **Raw:** 40 °F      **Processed:** 2.5 °C      **Size:** Half Gallon  
**Processor/Distributor:** DAIRYFRESH-High Point      **ID#:** 37-102

**Sample Receipt:**

**Date:** 07/25/12      **Time:** 07:30  
**Temperature:**      **Raw:** 1.0 °C      **Processed:** 1.0 °C  
**Received by:** Susan Beasley

**Environmental Microbiology**

**Sample Group: ES080112-0132**

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
998	8-7	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
999	8-10	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1000	8-10	1/2 Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1001	8-10	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	250 PAC/ml			
1002	8-16	1/2 Gallon	Whipping Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1003	8-17	1/2 Gallon	Skim Buttermilk	Not Found		<1 EHSCC/g				
1004		4 Ounces	40% Cream TK 9 38*	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1005		4 Ounces	In Plt Raw #2 40*		Not Found		25000 PAC/ml			

**CONTROLS:**

**Analyzed By:** Susan Beasley

**Plating Date:** 07/25/12      **Time:** 09:30

**Temperature when Analyzed:** 1.0 °C

**Comment:**

**Approved By:** Susan Beasley

**PAC:** 0

**Equip:** 1

**Air Density:** 4 /15 min

**Diluent and NB:** 0 / -

**Incubation Temperature:** 31.5 °C

**Inhibitor Test Used:** Delvo P5

**Inhibitor Positive Control:** Purple

**Inhibitor Negative Control:** Yellow