

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 08/03/15 **Time:** 14:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 35 °F **Processed:** 2 °C **Size:** Half Gallon
Processor/Distributor: DAIRYFRESH-High Point **ID#:** 37-102

Sample Receipt:

Date: 08/04/15 **Time:** 07:25
Temperature: **Raw:** 2.0 °C **Processed:** 2.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES080415-0151

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
1276	8-19	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1277	8-23	Quart	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1278	8-23	Quart	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1279	8-19	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	260 PAC/ml			
1280	8-20	Quart	Whole Chocolate	Not Found	Not Found	<1 EHSCC/mL	>200000 EPAC/ml			
1281		100 mL	Past Cream TK 11 36*	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1282		100 mL	Whip. Cream TK 12 42*	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1283	8-28	1/2 Gallon	Baking BM	Not Found		<1 EHSCC/g				
1284	8-27	Quart	Whole BM	Not Found		<1 EHSCC/g				
1285		100 mL	In Plant Raw #1 35*		Not Found		11000 PAC/ml			

CONTROLS:

Analyzed By: Darneice Owens

Plating Date: 08/04/15 **Time:** 08:20

Temperature when Analyzed: 2.0 °C

Comment:

Approved By: Susan Beasley



PAC: 3

Equip: 0

Air Density: 0 /15 min

Diluent and NB: 3/-

Incubation Temperature: 32.0 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow