

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 08/06/12 **Time:** 10:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 40 °F **Processed:** 2 °C **Size:** Half Gallon
Processor/Distributor: DAIRYFRESH LLC Winston Salem **ID#:** 37-83

Sample Receipt:

Date: 08/07/12 **Time:** 07:30
Temperature: **Raw:** 1.0 °C **Processed:** 2.0 °C
Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES080712-0130

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
1082	8-19	Half Pint	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1083	8-20	Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1084	8-19	Half Pint	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1085	8-21	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	320 PAC/ml			
1086	8-15	Half Pint	Skim Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1087	8-17	Half Pint	1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1088	8-20	1/2 Gallon	Whole Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1089	8-29	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g				
1090	8-28	1/2 Gallon	Skim Buttermilk	Not Found		<1 EHSCC/g				
1091		4 Ounces	In Plant Raw #2 40*		Not Found		19000 PAC/ml			
1092		4 Ounces	Past Cream TK 15 34*	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			

CONTROLS:

Analyzed By: Susan Beasley

Plating Date: 08/07/12 **Time:** 09:00

Temperature when Analyzed: 1.0 °C

Comment:

Approved By: Susan Beasley

PAC: 0

Equip: 0

Air Density: 0 /15 min

Diluent and NB: 0 / -

Incubation Temperature: 31.5 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow