

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 08/06/13 **Time:** 09:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 34 °F **Processed:** 2 °C **Size:** Half Gallon
Processor/Distributor: DAIRYFRESH-High Point **ID#:** 37-102

Sample Receipt:

Date: 08/07/13 **Time:** 07:45
Temperature: **Raw:** 1.0 °C **Processed:** 1.5 °C
Received by: Holly Braswell

Environmental Microbiology

Sample Group: ES080713-0100

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
1110	8-22	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1111	8-22	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1112	8-25	1/2 Gallon	1%	Not Found	Not Found	<1 EPCC/ml	410 PAC/ml			
1113	8-25	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1114	8-25	1/2 Gallon	Whipping Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1115	9-2	1/2 Gallon	Baking Buttermilk	Not Found		<1 EHSCC/g				
1116	8-23	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g				
1117		100 mL	In Plant Raw #1 34*		Not Found		520000 EPAC/ml			

CONTROLS:

Analyzed By: Holly Braswell

Plating Date: 08/07/13 **Time:** 08:45

Temperature when Analyzed: 1.5 °C

Comment:

Approved By: Susan Beasley

PAC: 0

Equip: 0

Air Density: 1 /15 min

Diluent and NB: 0 / -

Incubation Temperature: 32.0 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow