

## Sample Submission and Reporting Form

## RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

## Sample Collection:

Date: 08/08/2011 Time: 11:00 Collector: Joe Briscoe  
 Temperature Controls: Raw: 37 °F Processed: 3 °C Size: Half Gallon  
 Processor/Distributor: DAIRYFRESH LLC Winston ID#: 37-83  
 Salem

## Sample Receipt:

Date: 08/09/2011 Time: 07:50  
 Temperature: Raw: 1.0 °C Processed: 1.0 °C  
 Received by: Darneice Lyons

## Environmental Microbiology

Sample Group: ES080911-0134

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
1144	8-21	Half Pint	Whole	Not Found	Not Found	<1 EPCC/ml	290 PAC/ml			
1145	8-25	Gallon	2%	Not Found	Not Found	<1 EPCC/ml	360 PAC/ml			
1146	8-21	Half Pint	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1147	8-21	Half Pint	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1148	8-21	1/2 Gallon	Chocolate (Whole)	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1149	8-21	Half Pint	1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	250 PAC/ml			
1150	8-21	Half Pint	Skim Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1151	8-20	Half Pint	1% Strawberry	Not Found		<1 EHSCC/mL	<250 EPAC/ml			
1152	9-1	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g				
1153	8-30	1/2 Gallon	Skim Buttermilk	Not Found		<1 EHSCC/g				
1154		8 Ounces	In Plant Raw #2 37*		Not Found		16000 PAC/ml			

## CONTROLS:

Analyzed by: Susan Beasley  
 Plating Date: 08/09/2011 Time: 08:50  
 Temperature when analyzed: 1.0 °C  
 SSF:

PAC: 0 Equip: 0  
 Air Density: 2 /15 min Diluent and NB: 0 / -

Incubation temperature: 32.0 °C  
 Inhibitor test used: Delvo P5  
 Inhibitor Positive Control: Purple  
 Inhibitor Negative Control: Yellow

Approved By: Susan Beasley