Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

Temperature Controls: Raw: 43 °F Processed: 3.5 °C Size: Half Gallon Temperature: Raw: 1.0 °C Processed: 1.0 °C

Processor/Distributor: DAIRYFRESH-High Point ID#: 37-102 Received by: Susan Beasley

Environmental Microbiology Sample Group: ES081109-0029

SAMPLE INFORMATION **RAW AND PROCESSED DAIRY PRODUCTS CONTAINERS** Residual Petrifilm Coliform Petrifilm Aerobic Lab Code Phos Count **DMSCC PRBC PRCC** No. Date Size Description Inhibitor Count <1 EPCC/ml 1105 8-27 1/2 Gallon Homo Milk Not Found Not Found <250 EPAC/ml 8-27 1/2 Gallon 2% Milk Not Found Not Found <1 EPCC/ml <250 EPAC/ml 1106 1107 8-27 1/2 Gallon 1% Milk Not Found Not Found <1 EPCC/ml <250 EPAC/ml Skim Milk <1 EPCC/ml 1108 8-27 1/2 Gallon Not Found Not Found <250 EPAC/ml 1109 8-29 1/2 Gallon **Buttermilk Baking** Not Found <1 EHSCC/g <1 EHSCC/g 9-17 12 Ounces 4% Cottage Cheese Not Found 1110 1111 9-18 12 Ounces Light Cottage Cheese Not Found <1 EHSCC/g No Fat Cottage Cheese <1 EHSCC/g 1112 9-26 24 Ounces Not Found 1113 9-27 8 Ounces Sour Cream Not Found <1 EHSCC/g 1114 9-19 16 Ounces Light Sour Cream Not Found <1 EHSCC/g 1115 9-29 16 Ounces No Fat Sour Cream Not Found <1 EHSCC/g 10-6 8 Ounces French Onion SC Dip Not Found <1 EHSCC/g 1116 40% Past Cream #14 41* 1117 Not Found Not Found <1 EHSCC/g <250 EPAC/g 1118 In Plant Raw #5 43* Not Found 14000 PAC/ml

CONTROLS:

Analyzed by: Susan Beasley PAC: 0 Equip: 0

Plating Date: 08/11/2009 Time: 09:15 Air Density: 1 /15 min Diluent and NB: 0 / -

Temperature when analyzed: 1.0 °C

SSF: 32.5 °C
Incubation temperature: 32.5 °C
Inhibitor test used: Delvo P5

Inhibitor Positive Control: Purple

Approved By: Susan Beasley Inhibitor Negative Control: Yellow