

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 08/11/14 **Time:** 11:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 35 °F **Processed:** 2 °C **Size:** Half Gallon
Processor/Distributor: DAIRYFRESH LLC Winston Salem **ID#:** 37-83

Sample Receipt:

Date: 08/12/14 **Time:** 07:40
Temperature: **Raw:** 1.5 °C **Processed:** 2.0 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES081214-0126

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
1196	8-24	Half Pint	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1197	8-27	Gallon	2%	Not Found	Not Found	<1 EPCC/ml	260 PAC/ml			
1198	8-27	1/2 Gallon	1%	Not Found	Not Found	<1 EPCC/ml	410 PAC/ml			
1199	8-27	Half Pint	Skim	Not Found	Not Found	<1 EPCC/ml	450 PAC/ml			
1200	8-24	1/2 Gallon	Whole Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1201	8-26	1/2 Gallon	1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1202	8-24	Half Pint	Skim Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1203	9-3	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g				
1204	9-2	1/2 Gallon	Skim Buttermilk	Not Found		<1 EHSCC/g				
1205		4 Ounces	Past Cream TK 15 33*	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1206		4 Ounces	In Plant Raw #1 35*		Not Found		8400 PAC/ml			

CONTROLS:

Analyzed By: Susan Beasley

Plating Date: 08/12/14 **Time:** 08:14

Temperature when Analyzed: 2.0 °C

Comment:

Approved By: Susan Beasley

PAC: 0

Air Density: 0 /15 min

Incubation Temperature:

Inhibitor Test Used:

Inhibitor Positive Control:

Inhibitor Negative Control:

Equip: 0

Diluent and NB: 0 / -

32.0 °C

Delvo P5

Purple

Yellow