

Sample Submission and Reporting Form

**RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS**

**Sample Collection:**

**Date:** 08/11/15      **Time:** 10:00      **Collector:** Joe Briscoe  
**Temperature Controls:**      **Raw:** 36 °F      **Processed:** 2 °C      **Size:** Half Gallon  
**Processor/Distributor:** DAIRYFRESH LLC Winston Salem      **ID#:** 37-83

**Sample Receipt:**

**Date:** 08/12/15      **Time:** 07:30  
**Temperature:**      **Raw:** 1.0 °C      **Processed:** 1.0 °C  
**Received by:** Darneice Owens

**Environmental Microbiology**

**Sample Group: ES081215-0082**

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
1353	8-26	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	360 PAC/ml			
1354	8-24	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	420 PAC/ml			
1355	8-22	1/2 Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1356	8-21	Half Pint	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1357	8-25	1/2 Gallon	Whole Chocolate	Not Found	Not Found	<1 EHSCC/mL	250 PAC/ml			
1358	8-25	1/2 Gallon	1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1359	9-5	1/2 Gallon	Skim Buttermilk	Not Found		<1 EHSCC/g				
1360	9-5	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g				
1361		100 mL	In Plant Raw #4 36*		Not Found		43000 PAC/ml			

**CONTROLS:**

**Analyzed By:** Darneice Owens

**Plating Date:** 08/12/15      **Time:** 08:35

**Temperature when Analyzed:** 1.0 °C

**Comment:**

**Approved By:** Susan Beasley



**PAC:** 0

**Air Density:** 2 /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