

**Sample Submission and Reporting Form**

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

**Sample Collection:**

**Date:** 08/14/17    **Time:** 10:30    **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:** 08/15/17    **Time:** 07:55  
**Temperature:**    **Raw:** 2.0 °C    **Processed:** 2.0 °C  
**Received by:** Darneice Owens

**Environmental Microbiology**

**Sample Group: ES081517-0118**

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
1430	8/26	Half Pint	Whole	Not Found	Not Found	<1 EPCC/ml	290 PAC/ml			
1431	8/30	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	680 PAC/ml			
1432	8/26	Half Pint	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1433	8/26	Half Pint	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1434	8/27	Half Pint	Skim Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1435	8/29	1/2 Gallon	1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	1,100 PAC/ml			
1436	8/29	1/2 Gallon	Whole Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1437	9/4	1/2 Gallon	Skim BM	Not Found		<1 EHSCC/g				
1438	9/5	1/2 Gallon	Whole BM	Not Found		<1 EHSCC/g				
1439		100 mL	In Plant Raw #4 36*		Not Found		9,400 PAC/ml			

**CONTROLS:**

**Analyzed By:** Darneice Owens

**Plating Date:** 08/15/17    **Time:** 08:45

**Temperature when Analyzed:** 2.0 °C

**Comment:**

**PAC:** 0    **Equip:** 1  
**Air Density:** 0 /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