

Sample Submission and Reporting Form

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

**Sample Collection:**

**Date:** 08/18/14      **Time:** 15:00      **Collector:** Joe Briscoe  
**Temperature Controls:**      **Raw:** 34 °F      **Processed:** 2 °C      **Size:** Half Gallon  
**Processor/Distributor:** DAIRYFRESH-High Point      **ID#:** 37-102

**Sample Receipt:**

**Date:** 08/19/14      **Time:** 07:35  
**Temperature:**      **Raw:** 1.0 °C      **Processed:** 1.0 °C  
**Received by:** Denise Richardson

**Environmental Microbiology**

**Sample Group: ES081914-0129**

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
1239	9-4	Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1240	9-7	Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1241	9-3	1/2 Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1242	9-7	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1243	9-9	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g				
1244	9-11	1/2 Gallon	Baking Buttermilk	Not Found		<1 EHSCC/g				
1245		4 Ounces	40% Cream Bag-n-Box 42*	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1246		4 Ounces	Whip. Cream Tk 14 43*	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1247		4 Ounces	In Plant Raw #4 34*		Not Found		9800 PAC/ml			

**CONTROLS:**

**Analyzed By:** Darneice Owens

**Plating Date:** 08/19/14      **Time:** 09:30

**Temperature when Analyzed:** 1.0 °C

**Comment:**

**Approved By:** Susan Beasley

**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