

## Sample Submission and Reporting Form

**RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS****Sample Collection:**

**Date:** 08/20/12    **Time:** 12:00    **Collector:** Joe Briscoe  
**Temperature Controls:**    **Raw:** 35 °F    **Processed:** 2.5 °C    **Size:** Half Gallon  
**Processor/Distributor:** DAIRYFRESH-High Point    **ID#:** 37-102

**Sample Receipt:**

**Date:** 08/21/12    **Time:** 08:00  
**Temperature:**    **Raw:** 1.0 °C    **Processed:** 1.5 °C  
**Received by:** Susan Beasley

**Environmental Microbiology****Sample Group: ES082112-0115**

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
1166	9-4	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1167	9-4	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1168	9-3	1/2 Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1169	9-3	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1170	9-13	1/2 Gallon	Baking Buttermilk	Not Found		<1 EHSCC/g				
1171			40% Past Cream TK 9 41*	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1172			Whipping Cream TK 11 44*	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1173		4 Ounces	In Plant Raw #3 35*		Not Found		50000 PAC/ml			

**CONTROLS:****Analyzed By:** Susan Beasley**Plating Date:** 08/21/12    **Time:** 09:10**Temperature when Analyzed:** 1.0 °C**Comment:****Approved By:** Susan Beasley

**PAC:** 0**Equip:** 0**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