

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 08/22/2011 **Time:** 10:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 40 °F **Processed:** 3 °C **Size:** Half Gallon
Processor/Distributor: DAIRYFRESH-High Point **ID#:** 37-102

Sample Receipt:

Date: 08/23/2011 **Time:** 07:30
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES082411-0015

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
1240	9-5	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	4800 PAC/ml			
1241	9-4	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	380 PAC/ml			
1242	9-5	1/2 Gallon	1%	Not Found	Not Found	<1 EPCC/ml	3200 PAC/ml			
1243	9-5	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	1900 PAC/ml			
1244		4 Ounces	Bak. Buttermilk Tk 14 39*	Not Found		<1 EHSCC/g				
1245		4 Ounces	Past Cream Tk 11 43*	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1246		4 Ounces	In Plant Raw #6 40*		Not Found		20000 PAC/ml			

CONTROLS:

Analyzed by: Susan Beasley
Plating Date: 08/23/2011 **Time:** 09:00
Temperature when analyzed: 1.0 °C
SSF:

PAC: 0 **Equip:** 0
Air Density: 3 /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