

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 09/01/15 **Time:** 13:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 37 °F **Processed:** 2.5 °C **Size:** Half Gallon
Processor/Distributor: DAIRYFRESH-High Point **ID#:** 37-102

Sample Receipt:

Date: 09/02/15 **Time:** 08:40
Temperature: **Raw:** 1.0 °C **Processed:** 1.5 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES090215-0109

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
1469	9-17	Quart	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1470	9-17	Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1471	9-16	Quart	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1472	9-16	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1473	9-17	Quart	Whole Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1474	9-28	1/2 Gallon	Baking Buttermilk-Fat Free	Not Found		<1 EHSCC/g				
1475	9-24	Quart	Whole Buttermilk	Not Found		<1 EHSCC/g				
1476	9-18	1/2 Gallon	Whipping Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1477		100 mL	Past Cream 40*	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1478		100 mL	In Plant Raw #2 37		Not Found		4800 PAC/ml			

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 09/02/15 **Time:** 09:20

Temperature when Analyzed: 1.5 °C

Comment: A pasteurized cream sample was received in cooler but was not listed on sample submission form. D. Owens added the product to the form.

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