

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 09/07/2010 **Time:** 10:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 35 °F **Processed:** 3 °C **Size:** Half Gallon
Processor/Distributor: DAIRYFRESH-High Point **ID#:** 37-102

Sample Receipt:

Date: 09/08/2010 **Time:** 07:45
Temperature: **Raw:** 1.5 °C **Processed:** 1.0 °C
Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES090810-0190

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
1298	9-23	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1299	9-23	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	4900 PAC/ml			
1300	9-23	1/2 Gallon	1%	Not Found	Not Found	<1 EPCC/ml	2800 PAC/ml			
1301	9-23	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	1300 PAC/ml			
1302	9-26	1/2 Gallon	Whipping Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1303	9-30	1/2 Gallon	Baking Buttermilk	Not Found		<1 EHSCC/g				
1304		4 Ounces	40% Cream (Totes) 35*	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1305		4 Ounces	In Plant Raw #3 35*		Not Found		15000 PAC/ml			

CONTROLS:

Analyzed by: Susan Beasley
Plating Date: 09/08/2010 **Time:** 09:00
Temperature when analyzed: 1.0 °C
SSF:

PAC: 0 **Equip:** 1
Air Density: 2 /15 min **Diluent and NB:** 0 / -

Incubation temperature: 32.5 °C
Inhibitor test used: Delvo P5
Inhibitor Positive Control: Purple
Inhibitor Negative Control: Yellow

Approved By: Susan Beasley