

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 09/09/13 **Time:** 10:30 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 37 °F **Processed:** 2 °C **Size:** Half Gallon
Processor/Distributor: DAIRYFRESH LLC Winston Salem **ID#:** 37-83

Sample Receipt:

Date: 09/10/13 **Time:** 08:00
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES091013-0152

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
1281	9-22	Half Pint	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1282	9-25	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1283	9-28	Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1284	9-22	Half Pint	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1285	9-24	1/2 Gallon	Whole Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1286	9-21	Half Pint	1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1287	9-23	Half Pint	Skim Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1288	9-21	Half Pint	Skim Strawberry	Not Found		<1 EHSCC/mL	4000 PAC/ml			
1289	10-3	1/2 Gallon	Whole B.M.	Not Found		<1 EHSCC/g				
1290	10-4	1/2 Gallon	Skim B.M.	Not Found		<1 EHSCC/g				
1291		2 Ounces	In Plant Raw #3 37*		Not Found		48000 PAC/ml			
1292		2 Ounces	Past Cream TK #15 34*	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			

CONTROLS:

Analyzed By: Susan Beasley

Plating Date: 09/10/13 **Time:** 09:15

Temperature when Analyzed: 1.0 °C

Comment:

Approved By: Susan Beasley

PAC: 0

Equip: 1

Air Density: 2 /15 min

Diluent and NB: 0 / -

Incubation Temperature: 32.1 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow