

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 09/10/12 **Time:** 11:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 36 °F **Processed:** 2 °C **Size:** Half Gallon
Processor/Distributor: DAIRYFRESH LLC Winston Salem **ID#:** 37-83

Sample Receipt:

Date: 09/11/12 **Time:** 08:00
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES091112-0146

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
1267	9-22	Half Pint	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1268	9-22	Half Pint	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1269	9-25	Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1270	9-25	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	280 PAC/ml			
1271	9-24	1/2 Gallon	Chocolate Whole	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1272	9-22	Half Pint	Chocolate 1%	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1273	9-22	Half Pint	Chocolate Skim	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1274	9-22	Half Pint	Skim Strawberry	Not Found		1 HSCC/mL	<250 EPAC/ml			
1275	10-4	1/2 Gallon	Skim Buttermilk	Not Found		<1 EHSCC/g				
1276	10-4	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g				
1277		4 Ounces	In Plant Raw #3 36*		Not Found		5600 PAC/ml			
1278		4 Ounces	Past Cream TK 15 34*	Not Found	Not Found	<1 EHSCC/g	260 PAC/g			

CONTROLS:

Analyzed By: Darneice Lyons

Plating Date: 09/11/12 **Time:** 09:15

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