## Sample Submission and Reporting Form

## RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

**Date:** 09/18/17 **Time:** 10:30 **Collector:** Joe Briscoe **Date:** 09/19/17 **Time:** 07:40

Temperature Controls: Raw: 36 °F Processed: 1.5 °C Size: Half Gallon Temperature: Raw: 2.0 °C Processed: 2.0 °C

Processor/Distributor: DAIRYFRESH LLC Winston Salem ID#: 37-83 Received by: Darneice Owens

Environmental Microbiology Sample Group: ES091917-0176

	SAMPLE IN	NFORMATIC	DN	RAW AND PROCESSED DAIRY PRODUCTS					CONTAINERS		
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC	
1671	9/30	Half Pint	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml				
1672	10/3	Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml				
1673	10/2	Half Pint	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml				
1674	10/1	Half Pint	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml				
1675	10/3	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	380 EPAC/ml				
1676	10/3	1/2 Gallon	1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml				
1677	10/2	Half Pint	Skim Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml				
1678	10/11	1/2 Gallon	Skim Buttermilk	Not Found		<1 EHSCC/g					
1679	10/11	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g					
1680		100 mL	In Plant Raw #3 36*		Not Found		11,000 PAC/ml				

**CONTROLS:** 

PAC: 0 Equip: 0

Analyzed By: Darneice Owens Air Density: 0 /15 min Diluent and NB: 0 / -

Temperature when Analyzed: 2.0 °C

Inhibitor Test Used: Delvo P5

Comment: Inhibitor Positive Control: Purple

nment: Inhibitor Positive Control: Purple Inhibitor Negative Control: Yellow

Approved By: Susan Beasley

Trust Beasley

Time: 08:45

**Plating Date:** 09/19/17