

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 09/19/2011 Time: 11:00 Collector: Joe Briscoe
 Temperature Controls: Raw: 3.0 °C Processed: 2.5 °C Size: Half Gallon
 Processor/Distributor: DAIRYFRESH-High Point ID#: 37-101

Sample Receipt:

Date: 09/20/2011 Time: 07:50
 Temperature: Raw: 2.0 °C Processed: 2.0 °C
 Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES092011-0131

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
1331	10-3	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	1200 PAC/ml		
1332	10-3	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	750 PAC/ml		
1333	10-3	1/2 Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml		
1334	10-3	1/2 Gallon	Skim	Not Found	Not Found	1 PCC/ml	<250 EPAC/ml		
1335		4 Ounces	36% Past Cream	Not Found	Not Found	<1 EHSCC/g	270 PAC/g		
1336		4 Ounces	Whipping Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g		
1337	10-14	1/2 Gallon	Baking Buttermilk	Not Found		<1 EHSCC/g			
1338		4 Ounces	In Plant Raw #3		Not Found		500000 EPAC/ml		

CONTROLS:

Analyzed by: Darneice Lyons
 Plating Date: 09/20/2011 Time: 10:45
 Temperature when analyzed: 2.0 °C
 SSF:

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

Incubation temperature: 32.0 °C
 Inhibitor test used: Delvo P5
 Inhibitor Positive Control: Purple
 Inhibitor Negative Control: Yellow

Approved By: Susan Beasley