

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 09/26/2011 Time: 10:30 Collector: Joe Briscoe
 Temperature Controls: Raw: 40 °F Processed: 2 °C Size: Half Gallon
 Processor/Distributor: DAIRYFRESH LLC Winston ID#: 37-83
 Salem

Sample Receipt:

Date: 09/27/2011 Time: 08:00
 Temperature: Raw: 2.0 °C Processed: 2.0 °C
 Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES092811-0001

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
1366	10-9	Half Pint	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1367	10-9	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1368	10-10	Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1369	10-9	Half Pint	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1370	10-9	1/2 Gallon	Chocolate Whole	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1371	10-8	Half Pint	1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1372	10-11	Half Pint	Skim Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1373	10-10	Half Pint	1% Strawberry	Not Found		<1 EHSCC/mL	<250 EPAC/ml			
1374	10-21	1/2 Gallon	Buttermilk Whole	Not Found		<1 EHSCC/g				
1375	10-20	1/2 Gallon	Buttermilk Skim	Not Found		<1 EHSCC/g				
1376		4 Ounces	In Plant Raw #3 40*		Not Found		13000 PAC/ml			

CONTROLS:

Analyzed by: Susan Beasley

Plating Date: 09/27/2011 Time: 09:15

Temperature when analyzed: 2.0 °C

SSF:

Comment: No raw temperature control received in cooler. Pasteurized cream sample was sacrificed for the temperature control.

Approved By: Susan Beasley

PAC: 0

Air Density: 3 /15 min

Incubation temperature: 32.0 °C

Inhibitor test used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow