

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 10/01/12 **Time:** 10:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 36 °F **Processed:** 2 °C **Size:** Half Gallon
Processor/Distributor: DAIRYFRESH LLC Winston Salem **ID#:** 37-8

Sample Receipt:

Date: 10/02/12 **Time:** 08:00
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES100212-0138

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
1393	10-14	Half Pint	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1394	10-16	Gallon	2%	Not Found	Not Found	<1 EPCC/ml	390 PAC/ml			
1395	10-14	Half Pint	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1396	10-16	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1397		1/2 Gallon	Chocolate Whole	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1398	10-10	Half Pint	1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1399	10-15	Half Pint	Skim Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1400	10-13	Half Pint	1% Strawberry	Not Found		<1 EHSCC/mL	<250 EPAC/ml			
1401	10-26	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g				
1402	10-26	1/2 Gallon	Skim Buttermilk	Not Found		<1 EHSCC/g				
1403		4 Ounces	In Plant Raw #3 36*		Not Found		53000 PAC/ml			
1404		4 Ounces	Past Cream TK 15 34*	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			

CONTROLS:

Analyzed By: Susan Beasley

Plating Date: 10/02/12 **Time:** 09:50

Temperature when Analyzed: 1.0 °C

Comment:

Approved By: Susan Beasley

PAC: 0

Equip: 1

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