

Sample Submission and Reporting Form

**RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS**

**Sample Collection:**

**Date:** 09/30/13      **Time:** 10:30      **Collector:** Joe Briscoe  
**Temperature Controls:**      **Raw:** 36 °F      **Processed:** 2 °C      **Size:** Half Gallon  
**Processor/Distributor:** DAIRYFRESH-High Point      **ID#:** 37-102

**Sample Receipt:**

**Date:** 10/01/13      **Time:** 07:55  
**Temperature:**      **Raw:** 1.0 °C      **Processed:** 0.5 °C  
**Received by:** Darneice Lyons

**Environmental Microbiology**

**Sample Group: ES100213-0123**

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
1373	10-17	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1374	10-16	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1375	10-16	1/2 Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1376	10-20	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1377	10-17	1/2 Gallon	Whipping Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1378	10-25	1/2 Gallon	Skim Baking Buttermilk	Not Found		<1 EHSCC/g				
1379	10-18	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g				
1380		2 Ounces	40% Past. Crm TK 10 37*	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1381		2 Ounces	In Plant Raw #3 36*		Not Found		110000 PAC/ml			

**CONTROLS:**

**Plating Date:** 10/01/13      **Time:** 10:30  
**Temperature when Analyzed:** 0.5 °C

**Comment:** Plating Tests by Cindy Price.

**Approved By:** Susan Beasley



**PAC:** 0      **Equip:** 0  
**Air Density:** 1 /15 min      **Diluent and NB:** 0 / -  
**Incubation Temperature:** 32.8 °C  
**Inhibitor Test Used:** Delvo P5  
**Inhibitor Positive Control:** Purple  
**Inhibitor Negative Control:** Yellow