

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 10/04/2010 **Time:** 11:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 34 °F **Processed:** 2.5 °C **Size:** Half Gallon
Processor/Distributor: DAIRYFRESH-High Point **ID#:** 37-102

Sample Receipt:

Date: 10/05/2010 **Time:** 07:30
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES100510-0168

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
1440	10-18	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1441	10-21	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1442	10-18	1/2 Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1443	10-21	Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1444	10-17	1/2 Gallon	Whipping Cream	Not Found	Not Found	<1 EHSCC/g	36000 EPAC/g			
1445	10-25	1/2 Gallon	Baking Buttermilk	Not Found		<1 EHSCC/g				
1446		2 Ounces	Past Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1447		2 Ounces	In Plant Raw		Not Found		520000 EPAC/ml			

CONTROLS:

Analyzed by: Susan Beasley
Plating Date: 10/05/2010 **Time:** 08:30
Temperature when analyzed: 1.0 °C
SSF:

Approved By: Joy Hayes

PAC: 0 **Equip:** 0
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