

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 10/05/15 **Time:** 11:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 40 °F **Processed:** 1.5 °C **Size:** Half Gallon
Processor/Distributor: DAIRYFRESH-High Point **ID#:** 37-102

Sample Receipt:

Date: 10/06/15 **Time:** 07:30
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES100615-0079

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
1647	10-19	Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1648	10-25	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1649	10-21	Quart	1%	Not Found	Not Found	<1 EPCC/ml	290 PAC/ml			
1650	10-25	Quart	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1651	10-22	1/2 Gallon	Whipping Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1652	10-22	Quart	Whole Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1653	10-29	Quart	Whole B.M.	Not Found		<1 EHSCC/g				
1654	10-28	1/2 Gallon	Skim Baking BM	Not Found		<1 EHSCC/g				
1655		100 mL	In Plant Raw #3 40*		Not Found		>2000000 EPAC/ml			
1656		100 mL	Past Cream TK-11 41*	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			

CONTROLS:

Analyzed By: Darneice Owens
Plating Date: 10/06/15 **Time:** 08:10
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: 32.5 °C
Inhibitor Test Used: Delvo P5
Inhibitor Positive Control: Purple
Inhibitor Negative Control: Yellow