

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 10/07/13 **Time:** 11:15 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 35 °F **Processed:** 1 °C **Size:** Half Gallon
Processor/Distributor: DAIRYFRESH LLC Winston Salem **ID#:** 37-83

Sample Receipt:

Date: 10/08/13 **Time:** 08:00
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES100913-0122

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
1429	10-23	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1430	10-19	Half Pint	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1431	10-23	Half Pint	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1432	10-24	Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1433	10-20	Half Pint	Skim Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1434	10-19	Half Pint	1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1435		1/2 Gallon	Whole Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1436	10-21	Half Pint	Skim Strawberry	Not Found		<1 EHSCC/mL	<250 EPAC/ml			
1437	10-29	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g				
1438	10-29	1/2 Gallon	Skim Buttermilk	Not Found		<1 EHSCC/g				
1439		2 Ounces	In Plant Raw #2 35*		Not Found		8100 PAC/ml			
1440		2 Ounces	Past Cream #15 35*	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			

CONTROLS:

Analyzed By: Susan Beasley

Plating Date: 10/08/13 **Time:** 10:10

Temperature when Analyzed: 1.0 °C

Comment:

Approved By: Susan Beasley

PAC: 1

Equip: 0

Air Density: 2 /15 min

Diluent and NB: 1 / -

Incubation Temperature: 32.1 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow