

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 10/10/2011 Time: 10:30 Collector: Joe Briscoe
 Temperature Controls: Raw: 37 °F Processed: 2 °C Size: Half Gallon
 Processor/Distributor: DAIRYFRESH-High Point ID#: 37-102

Sample Receipt:

Date: 10/11/2011 Time: 08:15
 Temperature: Raw: 2.0 °C Processed: 2.0 °C
 Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES101111-0138

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
1462	10-25	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	510 PAC/ml		
1463	10-25	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	1600 PAC/ml		
1464	10-28	1/2 Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml		
1465	10-25	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	1300 PAC/ml		
1466		2 Ounces	40% Past Cream TK#9	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g		
1467	10-27	1/2 Gallon	Heavy Whipping Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g		
1468	11-4	1/2 Gallon	Baking Buttermilk	Not Found		<1 EHSCC/g			
1469		2 Ounces	In Plant Raw #3		Not Found		9100 PAC/ml		

CONTROLS:

Analyzed by: Joy Hayes
 Plating Date: 10/11/2011 Time: 09:00
 Temperature when analyzed: 2.0 °C
 SSF:

PAC: 0 Equip: 0
 Air Density: 1 /15 min Diluent and NB: 0/-

Incubation temperature: 32.0 °C
 Inhibitor test used: Delvo P5
 Inhibitor Positive Control: Purple
 Inhibitor Negative Control: Yellow

Approved By: Susan Beasley