

**Sample Submission and Reporting Form**

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

**Sample Collection:**

**Date:** 10/13/2009      **Time:** 13:00      **Collector:** Joe Briscoe  
**Temperature Controls:**    **Raw:** 34 °F    **Processed:** 2 °C    **Size:** Half Gallon  
**Processor/Distributor:**    DAIRYFRESH-High Point      **ID#:** 37-102

**Sample Receipt:**

**Date:** 10/14/2009      **Time:** 09:45  
**Temperature:**      **Raw:** 2.0 °C      **Processed:** 1.0 °C  
**Received by:**      Darneice Lyons

**Environmental Microbiology**

**Sample Group: ES101409-0042**

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
1449	10-29	1/2 Gallon	Homo Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1450	10-29	1/2 Gallon	2% Milk	Not Found	Not Found	<1 EPCC/ml	860 PAC/ml			
1451	10-29	1/2 Gallon	1 % Milk	Not Found	Not Found	<1 EPCC/ml	1100 PAC/ml			
1452	10-29	1/2 Gallon	Skim Milk	Not Found	Not Found	<1 EPCC/ml	290 PAC/ml			
1453	11-5	1/2 Gallon	Baking Buttermilk	Not Found		<1 EHSCC/g				
1454	10-29	1/2 Gallon	Whipping Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1455			In Plant Raw #1 34		Not Found		16000 PAC/ml			

**CONTROLS:**

**Analyzed by:** Susan Beasley  
**Plating Date:** 10/14/2009      **Time:** 10:00  
**Temperature when analyzed:** 1.0 °C  
**SSF:**

**Approved By:** Susan Beasley

**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