

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 10/13/15 **Time:** 13:30 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 36 °F **Processed:** 2.5 °C **Size:** Half Gallon
Processor/Distributor: DAIRYFRESH LLC Winston Salem **ID#:** 37-83

Sample Receipt:

Date: 10/14/15 **Time:** 07:25
Temperature: **Raw:** 2.0 °C **Processed:** 2.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES101415-0132

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
1712	10-31	Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1713	10-26	Half Pint	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1714	10-26	1/2 Gallon	1%	Not Found	Not Found	<1 EPCC/ml	410 PAC/ml			
1715	10-28	Half Pint	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1716	10-26	1/2 Gallon	Whole Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1717	10-27	1/2 Gallon	1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1718	10-25	Half Pint	Skim Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1719	11-5	1/2 Gallon	Whole B.M.	Not Found		<1 EHSCC/g				
1720	11-5	1/2 Gallon	Skim B.M.	Not Found		<1 EHSCC/g				
1721		100 mL	In Plant Raw #2 36*		Not Found		16000 PAC/ml			

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 10/14/15 **Time:** 09:25

Temperature when Analyzed: 2.0 °C

Comment:

Approved By: Susan Beasley



PAC: 1

Air Density: 0 /15 min

Incubation Temperature:

Inhibitor Test Used:

Inhibitor Positive Control:

Inhibitor Negative Control:

Equip: 1

Diluent and NB: 1/-

32.0 °C

Delvo P5

Purple

Yellow