

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 10/14/14 **Time:** 10:30 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 38 °F **Processed:** 2 °C **Size:** Half Gallon
Processor/Distributor: DAIRYFRESH-High Point **ID#:** 37-102

Sample Receipt:

Date: 10/15/14 **Time:** 07:30
Temperature: **Raw:** 2.0 °C **Processed:** 2.0 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES101514-0116

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
1548	10-30	Quart	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1549	11-3	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1550	10-30	Gallon	1%	Not Found	Not Found	<1 EPCC/ml	340 PAC/ml			
1551	11-2	1/2 Gallon	Skim	Not Analyzed	Not Analyze	NA	NA			
1552	10-29	Quart	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1553	11-6	1/2 Gallon	Whipping Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1554	11-11	1/2 Gallon	Skim Buttermilk	Not Found		<1 EHSCC/g				
1555	11-4	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g				
1556		4 Ounces	36% Past Crm TK 11 45*	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1557		4 Ounces	In Plant Raw # 6 38*		Not Found		9700 PAC/ml			

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 10/15/14 **Time:** 09:35

Temperature when Analyzed: 2.0 °C

Comment: Sample #1551 (Skim) product had a pin-sized hole under the label; sample was leaking and not analyzed (NA).

Approved By: Susan Beasley

PAC: 0

Equip: 0

Air Density: 0 /15 min

Diluent and NB: 0/-

Incubation Temperature: 32.0 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow