## Sample Submission and Reporting Form

## RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

**Date:** 10/15/12 **Time:** 10:30 **Collector:** Joe Briscoe **Date:** 10/16/12 **Time:** 08:00

Temperature Controls: Raw: 40 °F Processed: 2 °C Size: Half Gallon Temperature: Raw: 1.0 °C Processed: 1.5 °C

Processor/Distributor: DAIRYFRESH-High Point ID#: 37-102 Received by: Susan Beasley

Environmental Microbiology Sample Group: ES101612-0132

	SAMPLE IN	IFORMATIC	ON	RAW AND PROCESSED DAIRY PRODUCTS					CONTAINERS	
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
1457	10-29	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1458	10-30	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	1400 PAC/ml			
1459	10-26	1/2 Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1460	10-29	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	250 PAC/ml			
1461		4 Ounces	Past. 40% Cream TK 13	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1462	11-4	1/2 Gallon	Egg Nog	Not Found		<1 EHSCC/g	<250 EPAC/g			
1463	11-9	1/2 Gallon	Baking Buttermilk	Not Found		<1 EHSCC/g				
1464		4 Ounces	In Plant Raw #3 40*		Not Found		6700 PAC/ml			

CONTROLS:

Analyzed By: Darneice Lyons PAC: 0 Equip: 0

 Plating Date:
 10/16/12
 Time:
 09:00
 Air Density:
 0 /15 min
 Diluent and NB:
 0/

Temperature when Analyzed: 1.5 °C Incubation Temperature: 32.0 °C

Inhibitor Test Used: Delvo P5
Comment: Inhibitor Positive Control: Purple

Approved By: Susan Beasley

Trust Baseley

Inhibitor Negative Control: Yellow