

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 10/20/14 **Time:** 11:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 36 °F **Processed:** 2 °C **Size:** Half Gallon
Processor/Distributor: DAIRYFRESH LLC Winston Salem **ID#:** 37-83

Sample Receipt:

Date: 10/21/14 **Time:** 07:40
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES102114-0129

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
1571	11-5	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	1500 PAC/ml			
1572	10-30	Half Pint	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1573	11-1	Half Pint	1%	Not Found	Not Found	<1 EPCC/ml	280 PAC/ml			
1574	11-5	Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1575	11-3	Half Pint	Skim Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1576	11-4	1/2 Gallon	1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1577	11-4	1/2 Gallon	Whole Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1578	11-14	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g				
1579	11-13	1/2 Gallon	Skim Buttermilk	Not Found		<1 EHSCC/g				
1580	11-4	Half Pint	Skim Strawberry	Not Found		<1 EHSCC/mL	<250 EPAC/ml			
1581		4 Ounces	In Plant Raw #4 36*		Not Found		50000 PAC/ml			
1582		4 Ounces	Past Cream Tk 15 36*	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			

CONTROLS:

Analyzed By: Denise Richardson
Plating Date: 10/21/14 **Time:** 09:10
Temperature when Analyzed: 1.0 °C

PAC: 0 **Equip:** 2
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

Comment:

Approved By: Susan Beasley