## Sample Submission and Reporting Form

## RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

Temperature Controls: Raw: 35 °F Processed: 2 °C Size: Half Gallon Temperature: Raw: 2.0 °C Processed: 1.0 °C

Processor/Distributor: DAIRYFRESH-High Point ID#: 37-102 Received by: Denise Richardson

Environmental Microbiology Sample Group: ES102417-0098

	SAMPLE IN	NFORMATIC	DN	RAW AND PROCESSED DAIRY PRODUCTS				CONTAINE		
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
1890	11-6	Quart	Whole	Not Found	Not Found	<1 EPCC/ml	1,100 PAC/ml			
1891	11-9	Quart	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1892	10-30	1/2 Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1893	11-6	Quart	Skim	Not Found	Not Found	<1 EPCC/ml	260 PAC/ml			
1894	11-6	Quart	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1895	11-16	1/2 Gallon	Skim BM	Not Found		<1 EHSCC/g				
1896	11-17	Quart	Whole BM	Not Found		<1 EHSCC/g				
1897	11-15	Quart	Egg Nog	Not Found		<1 EHSCC/g	<250 EPAC/g			
1898	11-12	1/2 Gallon	Whipping Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1899		100 mL	Past Cream Bag n Box 42*	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1900		100 mL	In Plant Raw #7 35*		Not Found		16,000 PAC/ml			

## **CONTROLS:**

PAC: 0 Equip: 0

Analyzed By: Darneice Owens Air Density: 0 /15 min Diluent and NB: 0/Plating Date: 10/24/17 Time: 08:25

Temperature when Analyzed: 2.0 °C Inhibitor Test Used: Delvo P5

Comment: Incubation Temperature: 32.0 °C Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow

Trean Beasley

Approved By: Susan Beasley