

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 10/24/2011 Time: 11:00 Collector: Joe Briscoe
 Temperature Controls: Raw: 36 °F Processed: 2.5 °C Size: Half Gallon
 Processor/Distributor: DAIRYFRESH LLC Winston ID#: 37-83
 Salem

Sample Receipt:

Date: 10/25/2011 Time: 07:30
 Temperature: Raw: 2.0 °C Processed: 2.0 °C
 Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES102511-0151

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
1558	11-6	Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1559	11-5	Half Pint	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1560	11-8	1/2 Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1561	11-6	Half Pint	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1562	11-5	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1563	11-4	Half Pint	1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1564	11-6	Half Pint	Skim Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1565	11-6	Half Pint	Skim Strawberry	Not Found		<1 EHSCC/mL	<250 EPAC/ml			
1566	11-19	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g				
1567	11-17	1/2 Gallon	Skim Buttermilk	Not Found		<1 EHSCC/g				
1568		2 Ounces	In Plant Raw #3		Not Found		5500 PAC/ml			
1569		2 Ounces	Past Cream # 15	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			

CONTROLS:

Analyzed by: Darneice Lyons
 Plating Date: 10/25/2011 Time: 09:15
 Temperature when analyzed: 2.0 °C
 SSF:

PAC: 0 Equip: 0
 Air Density: 1 /15 min Diluent and NB: 0/-

Incubation temperature: 32.0 °C
 Inhibitor test used: Delvo P5
 Inhibitor Positive Control: Purple
 Inhibitor Negative Control: Yellow

Approved By: Susan Beasley