

Sample Submission and Reporting Form

**RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS**

**Sample Collection:**

**Date:** 10/28/13      **Time:** 10:30      **Collector:** Joe Briscoe  
**Temperature Controls:**      **Raw:** 36 °F      **Processed:** 2 °C      **Size:** Half Gallon  
**Processor/Distributor:** DAIRYFRESH-High Point      **ID#:** 37-102

**Sample Receipt:**

**Date:** 10/29/13      **Time:** 07:50  
**Temperature:**      **Raw:** 1.0 °C      **Processed:** 1.0 °C  
**Received by:** Darneice Lyons

**Environmental Microbiology**

**Sample Group: ES102913-0113**

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
1532	11-10-13	1/2 Gallon	Egg Nog	Not Found		<1 EHSCC/g	<250 EPAC/g			
1533	11-21-13	1/2 Gallon	Fat Free Buttermilk	Not Found		<1 EHSCC/g				
1534	11-14-13	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g				
1535	11-13-13	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1536	11-14-13	1/2 Gallon	Heavy Whipping Cream	Not Found	Not Found	<1 EHSCC/g	6200 PAC/g			
1537	11-13-13	1/2 Gallon	1% Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1538	11-14-13	1/2 Gallon	2% Milk	Not Found	Not Found	<1 EPCC/ml	260 PAC/ml			
1539	11-17-13	Gallon	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1540		2 Ounces	Past. Cream 42* Tank 9	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1541		2 Ounces	In Plant Raw #2 36*		Not Found		6700 PAC/ml			

**CONTROLS:**

**Analyzed By:** Holly Braswell

**Plating Date:** 10/29/13      **Time:** 08:50

**Temperature when Analyzed:** 1.0 °C

**Comment:**

**Approved By:** Susan Beasley



**PAC:** 0

**Equip:** 1

**Air Density:** 3 /15 min

**Diluent and NB:** 0/-

**Incubation Temperature:** 32.0 °C

**Inhibitor Test Used:** Delvo P5

**Inhibitor Positive Control:** Purple

**Inhibitor Negative Control:** Yellow