

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 11/07/2011 **Time:** 10:32 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 38 °F **Processed:** 2 °C **Size:** Half Gallon
Processor/Distributor: DAIRYFRESH-High Point **ID#:** 37-102

Sample Receipt:

Date: 11/08/2011 **Time:** 07:45
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Joy Hayes

Environmental Microbiology

Sample Group: ES110811-0132

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
1618	11-19	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1619	11-22	1/2 Gallon	2 %	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1620	11-25	1/2 Gallon	1 %	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1621	11-25	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1622		2 Ounces	Whipping Cream 45 Tk 11	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1623	11-29	1/2 Gallon	Egg Nog	Not Found		<1 EHSCC/g	<2500 EPAC/g			
1624	12-1	1/2 Gallon	Baking Buttermilk	Not Found		<1 EHSCC/g				
1625		2 Ounces	In Plant Raw #6 38*		Not Found		14000 PAC/ml			

CONTROLS:

Analyzed by: Susan Beasley
Plating Date: 11/08/2011 **Time:** 08:45
Temperature when analyzed: 1.0 °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