

Sample Submission and Reporting Form

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

**Sample Collection:**

**Date:** 11/09/15      **Time:** 14:15      **Collector:** Joe Briscoe  
**Temperature Controls:**      **Raw:** 34 °F      **Processed:** 2 °C      **Size:** Half Gallon  
**Processor/Distributor:** DAIRYFRESH-High Point      **ID#:** 37-102

**Sample Receipt:**

**Date:** 11/10/15      **Time:** 07:40  
**Temperature:**      **Raw:** 1.0 °C      **Processed:** 1.0 °C  
**Received by:** Darneice Owens

**Environmental Microbiology**

**Sample Group: ES111015-0076**

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
1878	11-29	Quart	Whole	Not Found	Not Found	<1 EPCC/ml	260 PAC/ml			
1879	11-26	Quart	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1880	11-29	Quart	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1881	11-29	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1882	11-27	1/2 Gallon	Egg Nog	Not Found		<1 EHSCC/g	<250 EPAC/g			
1883	12-3	Quart	Whole Buttermilk	Not Found		<1 EHSCC/g				
1884	12-4	1/2 Gallon	Skim Buttermilk for Baking	Not Found		<1 EHSCC/g				
1885		1/2 Gallon	Whipping Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1886		2 Ounces	Past Cream TK -14 42*	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1887		2 Ounces	In Plant Raw #5 36*		Not Found		51000 PAC/ml			

**CONTROLS:**

**Analyzed By:** Darneice Owens

**Plating Date:** 11/10/15      **Time:** 08:30

**Temperature when Analyzed:** 1.0 °C

**Comment:** Collection date changed from 10/09/15 to 11/09/15 per J. Briscoe.

**Approved By:** Susan Beasley

**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