

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 11/13/17 **Time:** 10:15 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 36 °F **Processed:** 1.5 °C **Size:** Half Gallon
Processor/Distributor: DAIRYFRESH LLC Winston Salem **ID#:** 37-83

Sample Receipt:

Date: 11/14/17 **Time:** 08:40
Temperature: **Raw:** 2.0 °C **Processed:** 2.0 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES111417-0134

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
2080	11/29	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	320 PAC/ml			
2081	11/26	Half Pint	2%	Not Found	Not Found	<1 EPCC/ml	410 PAC/ml			
2082	11/26	Half Pint	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
2083	12/2	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	530 PAC/ml			
2084	11/26	Half Pint	Skim Chocolate	Not Found	Not Found	<1 EHSCC/mL	300 PAC/ml			
2085	11/25	1/2 Gallon	1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
2086	11/26	1/2 Gallon	Whole Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
2087	12/6	1/2 Gallon	Skim Buttermilk	Not Found		<1 EHSCC/g				
2088	12/9	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g				
2089		100 mL	In Plant Raw #3 36*		Not Found		7,900 PAC/ml			

CONTROLS:

Analyzed By: Darneice Owens

Plating Date: 11/14/17 **Time:** 09:20

Temperature when Analyzed: 2.0 °C

Comment:

PAC: 0

Equip: 0

Air Density: 0 /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

