

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 11/16/2009 **Time:** 13:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 40 °F **Processed:** 2 °C **Size:** Half Gallon
Processor/Distributor: DAIRYFRESH-High Point **ID#:** 37-102

Sample Receipt:

Date: 11/17/2009 **Time:** 15:00
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES111709-0249

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
1635	12-3	1/2 Gallon	Whole Milk	Not Found	Not Found	<1 EPCC/ml	1100 PAC/ml			
1636	11-30	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1637	12-3	1/2 Gallon	1%	Not Found	Not Found	<1 EPCC/ml	330 PAC/ml			
1638	11-30	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1639	12-8	1/2 Gallon	Baking Buttermilk	Not Found		<1 EHSCC/g				
1640	12-5	1/2 Gallon	Egg Nog	Not Found		<1 EHSCC/g	<250 EPAC/g			
1641		4 Ounces	Whip. Cream TK 14 40*	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1642		4 Ounces	Past. Cream CT-2 36*	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1643		4 Ounces	In Plant Raw #3 40*		Not Found		26000 PAC/ml			

CONTROLS:

Analyzed by: Susan Beasley
Plating Date: 11/18/2009 **Time:** 09:30
Temperature when analyzed: 2.0 °C
SSF:

Approved By: Susan Beasley

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