

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 11/16/2010 **Time:** 11:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 35 °F **Processed:** 2 °C **Size:** Half Gallon
Processor/Distributor: DAIRYFRESH LLC Winston **ID#:** 37-83
 Salem

Sample Receipt:

Date: 11/17/2010 **Time:** 08:00
Temperature: **Raw:** 0.0 °C **Processed:** 0.0 °C
Received by: Joy Hayes

Environmental Microbiology

Sample Group: ES111710-0141

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
1650	12-1	Half Pint	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1651	12-2	Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1652	12-1	Half Pint	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1653	12-2	Half Pint	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1654	12-2	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1655	12-1	Half Pint	1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1656	11-29	Half Pint	Skim Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1657	11-29	Half Pint	1% Strawberry	Not Found		<1 EHSCC/mL	<250 EPAC/ml			
1658	12-7	1/2 Gallon	Skim Buttermilk	Not Found		<1 EHSCC/g				
1659	12-9	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g				
1660		4 Ounces	Past Cream 39*	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1661		4 Ounces	In Plant Raw # 2 35*		Not Found		24000 PAC/ml			

CONTROLS:

Analyzed by: Darneice Lyons
Plating Date: 11/17/2010 **Time:** 09:30
Temperature when analyzed: 0.0 °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