

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 11/17/14 **Time:** 11:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 37 °F **Processed:** 2 °C **Size:** Half Gallon
Processor/Distributor: DAIRYFRESH LLC Winston Salem **ID#:** 37-83

Sample Receipt:

Date: 11/18/14 **Time:** 07:30
Temperature: **Raw:** 0.0 °C **Processed:** 0.0 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES111814-0112

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
1747	11-30	Half Pint	Whole	Not Found	Not Found	<1 EPCC/ml	880 PAC/ml			
1748	12-2	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	970 PAC/ml			
1749	12-1	Half Pint	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1750	12-3	Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	350 PAC/ml			
1751	12-2	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1752	11-24	Half Pint	1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1753	12-1	Half Pint	Skim Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1754	12-2	Half Pint	Skim Strawberry	Not Found		<1 EHSCC/mL	770 PAC/ml			
1755	12-8	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g				
1756	12-11	1/2 Gallon	Skim Buttermilk	Not Found		<1 EHSCC/g				
1757		100 mL	Past Cream 35*	Not Found	Not Found	<1 EHSCC/g	190000 PAC/g			
1758		100 mL	In Plant Raw 3 37		Not Found		19000 PAC/ml			

CONTROLS:

Analyzed By: Darneice Owens

Plating Date: 11/18/14 **Time:** 10:20

Temperature when Analyzed: 0.0 °C

Comment:

Approved By: Susan Beasley

PAC: 0

Air Density: 0 /15 min

Incubation Temperature:

Inhibitor Test Used:

Inhibitor Positive Control:

Inhibitor Negative Control:

Equip: 0

Diluent and NB: 0/-

32.0 °C

Delvo P5

Purple

Yellow