

Sample Submission and Reporting Form

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

**Sample Collection:**

**Date:** 11/17/15      **Time:** 10:00      **Collector:** Joe Briscoe  
**Temperature Controls:**      **Raw:** 36 °F      **Processed:** 2 °C      **Size:** Half Gallon  
**Processor/Distributor:** DAIRYFRESH LLC Winston Salem      **ID#:** 37-83

**Sample Receipt:**

**Date:** 11/18/15      **Time:** 07:25  
**Temperature:**      **Raw:** 0.5 °C      **Processed:** 0.5 °C  
**Received by:** Darneice Owens

**Environmental Microbiology**

**Sample Group: ES111815-0116**

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
1924	12-2	Half Pint	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1925	12-2	Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1926	12-2	Half Pint	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1927	12-2	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1928	12-10	1/2 Gallon	Skim Buttermilk	Not Found		<1 EHSCC/g				
1929	12-11	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g				
1930	11-29	1/2 Gallon	Whole Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1931	12-5	1/2 Gallon	1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1932	12-2	Half Pint	Skim Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1933		100 mL	In Plant Raw #4 36*		Not Found		8700 PAC/ml			

**CONTROLS:**

**Analyzed By:** Denise Richardson

**Plating Date:** 11-18-15      **Time:** 08:30

**Temperature when Analyzed:** 0.5 °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