Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

Temperature Controls: Raw: 41 °F Processed: 2 °C Size: Half Gallon Temperature: Raw: 1.0 °C Processed: 1.0 °C

Processor/Distributor: DAIRYFRESH-High Point ID#: 37-102 Received by: Susan Beasley

Environmental Microbiology Sample Group: ES112712-0090

	SAMPLE IN	IFORMATIC	ON	RAW AND PROCESSED DAIRY PRODUCTS					CONTAINERS	
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
1642	12-14	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1643	12-9	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	690 PAC/ml			
1644	12-14	1/2 Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1645	12-11	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1646	12-6	1/2 Gallon	Whipping Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1647	12-9	1/2 Gallon	Egg Nog	Not Found		<1 EHSCC/g	<250 EPAC/g			
1648	12-21	1/2 Gallon	Baking Buttermilk	Not Found		<1 EHSCC/g				
1649			40% Cream Tank 11 38*	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1650			In Plant Raw #2 41*		Not Found		400000 EPAC/ml			

CONTROLS:

Analyzed By: Darneice Lyons PAC: 0 Equip: 1

 Plating Date:
 11/27/12
 Time:
 09:00
 Air Density:
 0 /15 min
 Diluent and NB:
 0/

Temperature when Analyzed: 1.0 °C Incubation Temperature: 32.0 °C Inhibitor Test Used: Delvo P5

Comment: Inhibitor Positive Control: Purple

Approved By: Susan Beasley

Treat Baseley

Inhibitor Negative Control: Yellow