

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 11/28/2011 **Time:** 10:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 36 °F **Processed:** 2 °C **Size:** Half Gallon
Processor/Distributor: DAIRYFRESH LLC Winston **ID#:** 37-83
 Salem

Sample Receipt:

Date: 11/29/2011 **Time:** 07:45
Temperature: **Raw:** 1.5 °C **Processed:** 2.0 °C
Received by: Joy Hayes

Environmental Microbiology

Sample Group: ES112911-0107

| 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 |
| 1679 | 12-11 | Half Pint | Whole | Not Found | Not Found | <1 EPCC/ml | <250 EPAC/ml | | | |
| 1680 | 12-15 | 1/2 Gallon | 2% | Not Found | Not Found | <1 EPCC/ml | <250 EPAC/ml | | | |
| 1681 | 12-12 | Gallon | 1% | Not Found | Not Found | <1 EPCC/ml | 460 PAC/ml | | | |
| 1682 | 12-11 | Half Pint | Skim | Not Found | Not Found | <1 EPCC/ml | 470 PAC/ml | | | |
| 1683 | 12-10 | 1/2 Gallon | 1% Chocolate | Not Found | Not Found | <1 EHSCC/mL | 820 PAC/ml | | | |
| 1684 | 12-9 | Half Pint | 1% Chocolate | Not Found | Not Found | <1 EHSCC/mL | 980 PAC/ml | | | |
| 1685 | 12-11 | Half Pint | Skim Chocolate | Not Found | Not Found | <1 EHSCC/mL | <250 EPAC/ml | | | |
| 1686 | 12-24 | 1/2 Gallon | Whole Buttermilk | Not Found | | <1 EHSCC/g | | | | |
| 1687 | 12-24 | 1/2 Gallon | Skim Buttermilk | Not Found | | <1 EHSCC/g | | | | |
| 1688 | 36* | 100 mL | In Plant Raw #2 | | Not Found | | 13000 PAC/ml | | | |
| 1689 | 33* | 100 mL | Past Cream #15 | Not Found | Not Found | 12 HSCC/g | 3300 PAC/g | | | |

CONTROLS:

Analyzed by: Darneice Lyons

Plating Date: 11/29/2011 **Time:** 09:15

Temperature when analyzed: 2.0 °C

SSF:

Comment: #1683 Milk sample listed on form as whole chocolate;
1% chocolate was received.

Approved By: Susan Beasley

PAC: 0

Air Density: 1 /15 min

Incubation temperature: 32.0 °C

Inhibitor test used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow

Equip: 0

Diluent and NB: 0/-