## Sample Submission and Reporting Form

## RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

Temperature Controls: Raw: 38 °F Processed: 2 °C Size: Half Gallon Temperature: Raw: 2.0 °C Processed: 2.0 °C

Processor/Distributor: DAIRYFRESH LLC Winston Salem ID#: 37-83 Received by: Darneice Lyons

Environmental Microbiology Sample Group: ES120109-0178

## SAMPLE INFORMATION **RAW AND PROCESSED DAIRY PRODUCTS CONTAINERS** Residual Petrifilm Coliform Petrifilm Aerobic Lab Code Phos Count **DMSCC PRBC PRCC** Date Size Description Inhibitor Count No. <1 EPCC/ml 1697 12-13 Half Pint Whole Milk Not Found Not Found <250 EPAC/ml 12-14 2% Milk Not Found Not Found <1 EPCC/ml <250 EPAC/ml 1698 Gallon 1699 12-17 1/2 Gallon 1% Milk Not Found Not Found <1 EPCC/ml <250 EPAC/ml 12-12 1/2 Gallon 4600 PAC/ml 1700 Skim Milk Not Found Not Found <1 EPCC/ml 1701 12-12 1/2 Gallon Chocolate Not Found Not Found <1 EHSCC/mL <250 EPAC/ml <1 EHSCC/mL 1702 12-14 Half Pint 1% Chocolate Not Found Not Found <250 EPAC/ml 1703 12-11 Half Pint Skim Chocolate Not Found Not Found 4 HSCC/mL 2700 PAC/ml 12-13 Half Pint <1 EHSCC/mL 1704 Not Found <250 EPAC/ml 1% Strawberry 1705 12-19 1/2 Gallon **Buttermilk Whole** Not Found <1 EHSCC/g 1706 12-22 1/2 Gallon Buttermilk Skim Not Found 92 HSCC/g 1707 4 Ounces In Plant Raw 38\* Not Found 13000 PAC/ml 1708 Past Cream 36\* Not Found Not Found <1 EHSCC/g <250 EPAC/g 4 Ounces

**CONTROLS:** 

Analyzed by: Susan Beasley PAC: 0 Equip: 0

Plating Date: 12/01/2009 Time: 09:30 Air Density: 0 /15 min Diluent and NB: 0 /-

Temperature when analyzed: 2.0 °C

SSF: Incubation temperature: 32.0 °C

Inhibitor test used: Delvo P5
Inhibitor Positive Control: Purple

Approved By:Susan BeasleyInhibitor Negative Control:Yellow