Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:				Sample Receipt:	

Sample Collection:

Date: 12/01/15   **Time:** 12:30   **Collector:** Joe Briscoe

Temperature Controls: **Raw:** 35 °F   **Processed:** 2 °C   **Size:** Half Gallon

Processor/Distributor: DAIRYFRESH-High Point   **ID#:** 37-102

Sample Receipt:

Date: 12/02/15   **Time:** 07:35

Temperature: **Raw:** 2.0 °C   **Processed:** 2.0 °C

Received by: Denise Richardson

Environmental Microbiology   **Sample Group: ES120215-0108**

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
2013	12-20	Quart	Whole	Not Found	Not Found	<1 EPCC/ml	390 PAC/ml			
2014	12-21	Quart	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
2015	12-20	Gallon	1%	Not Found	Not Found	<1 EPCC/ml	400 PAC/ml			
2016	12-20	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
2017	12-24	1/2 Gallon	Whipping Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
2018	12-11	Quart	Egg Nog	Not Found		<1 EHSCC/g	<250 EPAC/g			
2019	12-25	Quart	Whole B.M.	Not Found		<1 EHSCC/g				
2020	12-28	1/2 Gallon	Skim B. M.	Not Found		<1 EHSCC/g				
2021		4 Ounces	36% Past Cream Tk1 38*	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
2022	12-21	Quart	Whole Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
2023		4 Ounces	In Plant Raw #5 35*		Not Found		11000 PAC/ml			

Analyzed By: Darneice Owens

Plating Date: 12/02/15   **Time:** 08:15

Temperature when Analyzed: 2.0 °C

Comment: Amended Report: Coliform result for sample #2022 (Whole Chocolate) changed from <10 EHSCC/mL to <1 EHSCC/mL by Susan Beasley.

Approved By: Susan Beasley

CONTROLS:

PAC: 0   **Equip:** 0

Air Density: 0 /15 min   **Diluent and NB:** 0/-

Incubation Temperature: 32.0 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow