

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 12/07/2009 **Time:** 14:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 34 °F **Processed:** 2 °C **Size:** Half Gallon
Processor/Distributor: DAIRYFRESH-High Point **ID#:** 37-102

Sample Receipt:

Date: 12/08/2009 **Time:** 08:00
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES120809-0139

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
1770	12-24	Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml		
1771	12-21	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml		
1772	12-24	1/2 Gallon	1%	Not Found	Not Found	<1 EPCC/ml	370 PAC/ml		
1773	12-24	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	1100 PAC/ml		
1774	12-28	1/2 Gallon	Baking Buttermilk	Not Found		<1 EHSCC/g			
1775	12-29	1/2 Gallon	Egg Nog	Not Found		<1 EHSCC/g	<250 EPAC/g		
1176			In Plant Raw #1 34*		Not Found		93000 PAC/ml		
1777			Past 40% Cream Tk 14 42*	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g		
1778			Heavy Whip. Cream 45*	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g		

CONTROLS:

Analyzed by: Joy Hayes
Plating Date: 12/08/2009 **Time:** 08:45
Temperature when analyzed: 1.0 °C
SSF:

PAC: 0 **Equip:** 2
Air Density: 2 /15 min **Diluent and NB:** 0/-
Incubation temperature: 32.0 °C
Inhibitor test used: Delvo P5
Inhibitor Positive Control: Purple
Inhibitor Negative Control: Yellow

Approved By: Susan Beasley