

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 12/10/13 **Time:** 10:30 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 38 °F **Processed:** 2.5 °C **Size:** Half Gallon
Processor/Distributor: DAIRYFRESH LLC Winston Salem **ID#:** 37-83

Sample Receipt:

Date: 12/11/13 **Time:** 07:50
Temperature: **Raw:** 2.0 °C **Processed:** 1.0 °C
Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES121113-0137

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
1805	12-21	Half Pint	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1806	12-25	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	290 PAC/ml			
1807	12-29	Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1808	12-25	Half Pint	Skim	Not Found	Not Found	<1 EPCC/ml	<250 PAC/ml			
1809		1/2 Gallon	Whole Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1810	12-24	1/2 Gallon	1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1811	12-26	Half Pint	Skim Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1812	12-23	Half Pint	Skim Strawberry	Not Found		<1 EHSCC/mL	<250 EPAC/ml			
1813	1-2	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g				
1814	1-1	1/2 Gallon	Skim Buttermilk	Not Found		<1 EHSCC/g				
1815		100 mL	In Plant Raw 38*		Not Found		9900 PAC/ml			
1816		100 mL	Past Cream (Load out) 38*	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			

CONTROLS:

Analyzed By: Holly Braswell

Plating Date: 12/11/13 **Time:** 09:05

Temperature when Analyzed: 2.0 °C

Comment:

Approved By: Susan Beasley

PAC: 0

Equip: 1

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