

Sample Submission and Reporting Form

## RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

**Sample Collection:**

**Date:** 12/13/2010      **Time:** 11:30      **Collector:** Joe Briscoe  
**Temperature Controls:**      **Raw:** 37 °F      **Processed:** 2 °C      **Size:** Half Gallon  
**Processor/Distributor:** DAIRYFRESH-High Point      **ID#:** 37-102

**Sample Receipt:**

**Date:** 12/14/2010      **Time:** 08:00  
**Temperature:**      **Raw:** 1.0 °C      **Processed:** 1.0 °C  
**Received by:** Susan Beasley

**Environmental Microbiology**

**Sample Group: ES121410-0103**

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
1841	12-30	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml		
1842	12-28	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml		
1843	12-30	1/2 Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml		
1844	12-30	Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml		
1845	1-4	1/2 Gallon	Baking Buttermilk	Not Found		<1 EHSCC/g			
1846	1-4	1/2 Gallon	Egg Nog	Not Found		<1 EHSCC/g	<250 EPAC/g		
1847		2 Ounces	Past Cream 38*	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g		
1848		2 Ounces	In Plant Raw #5 37*		Not Found		4800 PAC/ml		
1849	12-26	1/2 Gallon	Whipping Cream	Not Found	Not Found	<1 EHSCC/g	4500 PAC/g		

**CONTROLS:**

**Analyzed by:** Joy Hayes

**Plating Date:** 12/14/2010      **Time:** 09:15

**Temperature when analyzed:** 1.0 °C

**SSF:**

**Comment:** 1/2 & 1/2 milk product listed on submission form not received in cooler.

**Approved By:** Susan Beasley

**PAC:** 0

**Air Density:** 0 /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/-