

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 12/14/2009 **Time:** 09:30 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 36 °F **Processed:** 2 °C **Size:** Half Gallon
Processor/Distributor: DAIRYFRESH LLC Winston Salem **ID#:** 37-83

Sample Receipt:

Date: 12/15/2009 **Time:** 08:15
Temperature: **Raw:** 2.0 °C **Processed:** 2.0 °C
Received by: Joy Hayes

Environmental Microbiology

Sample Group: ES121509-0149

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
1855	12-26	Half Pint	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1856	12-27	Half Pint	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1857	12-29	Gallon	1%	Not Found	Not Found	<1 EPCC/ml	740 PAC/ml			
1858	12-28	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1859	12-27	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1860	12-27	Half Pint	1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1861	12-28	Half Pint	Skim Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1862	12-26	Half Pint	1% Starwberry	Not Found		<1 EHSCC/mL	<250 EPAC/ml			
1863	1-3	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g				
1864	12-29	1/2 Gallon	Skim Buttermilk	Not Found		<1 EHSCC/g				
1865		4 Ounces	In-Plant Raw #3 36*		Not Found		26000			
1866		4 Ounces	Past Cream 35*	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			

CONTROLS:

Analyzed by: Darneice Lyons	PAC: 0	Equip: 0
Plating Date: 12/15/2009 Time: 09:30	Air Density: 2 /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 Beasley	Inhibitor Negative Control: Yellow	