

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 12/15/15 **Time:** 09:30 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 37 °F **Processed:** 2 °C **Size:** Half Gallon
Processor/Distributor: DAIRYFRESH LLC Winston Salem **ID#:** 37-83

Sample Receipt:

Date: 12/16/15 **Time:** 07:35
Temperature: **Raw:** 2.0 °C **Processed:** 2.0 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES121615-0115

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
2135	12-28	Half Pint	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
2136	12-28	Half Pint	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
2137	12-30	1/2 Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
2138	12-26	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
2139	12-30	Half Pint	Skim Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
2140	12-29	1/2 Gallon	1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
2141	12-27	1/2 Gallon	Whole Chocolate	Not Found	Not Found	<1 EHSCC/mL	<2500 EPAC/ml			
2142	1-7	1/2 Gallon	Skim Buttermilk	Not Found		<1 EHSCC/g				
2143	1-6	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g				
2144		3 Ounces	I n Plant Raw #1 37		Not Found		17000 PAC/ml			

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 12-16-15 **Time:** 09:28

Temperature when Analyzed: 2.0 °C

Comment:

Approved By: Susan Beasley

PAC: 0

Equip: 0

Air Density: 1 /15 min

Diluent and NB: 0/-

Incubation Temperature: 32.0 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow