

Sample Submission and Reporting Form

**RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS**

**Sample Collection:**

**Date:** 12/16/13      **Time:** 11:00      **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:** 12/17/13      **Time:** 07:45  
**Temperature:**      **Raw:** 1.0 °C      **Processed:** 1.0 °C  
**Received by:** Darneice Lyons

**Environmental Microbiology**

**Sample Group: ES121713-0149**

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
1842	1-5	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1843	1-2	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1844	1-1	1/2 Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1845	1-1	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1846	1-10	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g				
1847	1-10	1/2 Gallon	Skim Buttermilk	Not Found		<1 EHSCC/g				
1848	1-2	1/2 Gallon	Whipping Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1849	1-4	1/2 Gallon	Egg Nog	Not Found		<1 EHSCC/g	<250 EPAC/g			
1850		2 Ounces	In Plant Raw #5 34*		Not Found		8800 PAC/ml			
1851		2 Ounces	Past Crm (Bag-n-Box) 39*	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			

**CONTROLS:**

**Analyzed By:** Susan Beasley

**Plating Date:** 12/17/13      **Time:** 08:45

**Temperature when Analyzed:** 1.0 °C

**Comment:**

**Approved By:** Susan Beasley



**PAC:** 0

**Equip:** 0

**Air Density:** 0 /15 min

**Diluent and NB:** 0 / -

**Incubation Temperature:** 31.6 °C

**Inhibitor Test Used:** Delvo P5

**Inhibitor Positive Control:** Purple

**Inhibitor Negative Control:** Yellow