

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 12/16/14 **Time:** 10:30 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 35 °F **Processed:** 2 °C **Size:** Half Gallon
Processor/Distributor: DAIRYFRESH LLC Winston Salem **ID#:** 37-83

Sample Receipt:

Date: 12/17/14 **Time:** 07:35
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES121714-0120

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
1940	12-28	Half Pint	Whole	Not Found	Not Found	<1 EPCC/ml	280 PAC/ml			
1941	1-3	Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1942	12-29	1/2 Gallon	1%	Not Found	Not Found	<1 EPCC/ml	290 PAC/ml			
1943	12-28	Half Pint	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1944	1-3	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1945	12-27	Half Pint	1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1946	12-29	Half Pint	Skim Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1947	12-28	Half Pint	Skim Strawberry	Not Found		<1 EHSCC/mL	<250 EPAC/ml			
1948	1-8	1/2 Gallon	Skim B.M.	Not Found		<1 EHSCC/g				
1949	1-10	1/2 Gallon	Whole B.M.	Not Found		<1 EHSCC/g				
1950		100 mL	In Plant Raw #3 35*		Not Found		78000 PAC/ml			
1951		100 mL	Past Cream #15 33*	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 12/17/14 **Time:** 08:35

Temperature when Analyzed: 1.0 °C

Comment:

Approved By: Susan Beasley

PAC: 1

Air Density: 0 /15 min

Incubation Temperature:

Inhibitor Test Used:

Inhibitor Positive Control:

Inhibitor Negative Control:

Equip: 1

Diluent and NB: 1 / -

32.0 °C

Delvo P5

Purple

Yellow