

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 12/19/2011 Time: 11:30 Collector: Joe Briscoe
 Temperature Controls: Raw: 36 °F Processed: 2 °C Size: Half Gallon
 Processor/Distributor: DAIRYFRESH LLC Winston ID#: 37-83
 Salem

Sample Receipt:

Date: 12/20/2011 Time: 07:45
 Temperature: Raw: 1.0 °C Processed: 1.0 °C
 Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES122011-0102

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
1882	12-31	Half Pint	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1883	1-2	Gallon	2%	Not Found	Not Found	<1 EPCC/ml	430 PAC/ml			
1884	1-2	1/2 Gallon	1%	Not Found	Not Found	<1 EPCC/ml	540 PAC/ml			
1885	12-31	Half Pint	Skim	Not Found	Not Found	<1 EPCC/ml	1300 PAC/ml			
1886	12-28	Half Pint	1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	290 PAC/ml			
1887	12-29	Half Pint	Skim Chocolate	Not Found	Not Found	2 HSCC/mL	3000 PAC/ml			
1888	12-30	Half Pint	1% Strawberry	Not Found		<1 EHSCC/mL	<250 EPAC/ml			
1889	1-12	1/2 Gallon	Skim Buttermilk	Not Found		<1 EHSCC/g				
1890	1-11	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g				
1891	1-2	1/2 Gallon	Whole Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1892		2 Ounces	In Plant Raw #3 36*		Not Found		6900 PAC/ml			
1893		2 Ounces	Past Cream 34*	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			

CONTROLS:

Analyzed by: Susan Beasley
 Plating Date: 12/20/2011 Time: 09:50
 Temperature when analyzed: 1.0 °C
 SSF:

PAC: 0 Equip: 0
 Air Density: 0 /15 min Diluent and NB: 0 / -

Incubation temperature: 32.0 °C
 Inhibitor test used: Delvo P5
 Inhibitor Positive Control: Purple
 Inhibitor Negative Control: Yellow

Approved By: Susan Beasley