

Sample Submission and Reporting Form

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

**Sample Collection:**

**Date:** 01/22/18    **Time:** 10:00    **Collector:** Chuck Wood  
**Temperature Controls:**    **Raw:** 37 °F    **Processed:** 1 °C    **Size:** Half Gallon  
**Processor/Distributor:**    DAIRYFRESH LLC Winston Salem    **ID#:** 37-83

**Sample Receipt:**

**Date:** 01/23/18    **Time:** 07:35  
**Temperature:**    **Raw:** 2.0 °C    **Processed:** 2.0 °C  
**Received by:**    Denise Richardson

**Environmental Microbiology**

**Sample Group: ES012318-0110**

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
85	2-7-18	Gallon	Whole Milk	Not Found	Not Found	LA	LA			
86	2-16-18	1/2 Gallon	Fat Free Buttermilk	Not Found		LA				
87	2-8-18	1/2 Gallon	2% Milk	Not Found	Not Found	LA	LA			
88	2-4-18	Half Pint	1% Milk	Not Found	Not Found	LA	LA			
89	2-4-18	Half Pint	Skim	Not Found	Not Found	LA	LA			
90	2-6-18	Half Pint	Fat Free Chocolate	Not Found	Not Found	LA	LA			
91	2-6-18	1/2 Gallon	Whole Chocolate	Not Found	Not Found	LA	LA			
92	2-13-18	1/2 Gallon	Whole Buttermilk	Not Found		LA				
93	2-4-18	1/2 Gallon	1% Chocolate Milk	Not Found	Not Found	LA	LA			
94		100 mL	In Plant Raw		Not Found		LA			

**CONTROLS:**

**Analyzed By:** Denise Richardson

**Plating Date:** 01/23/18    **Time:** 09:52

**Temperature when Analyzed:** 2.0 °C

**Comment:** LA - Lab Accident (Contamination of Quality Control samples prevented reporting of these results. However, no samples appeared to exceed the established bacterial limits. No pasteurized products showed the presence of coliform bacteria.

**PAC:** 12

**Equip:** 7

**Air Density:** 3 /15 min

**Diluent and NB:** 12 / -

**Incubation Temperature:** 32.0 °C

**Inhibitor Test Used:** Delvo P5

**Inhibitor Positive Control:** Purple

**Inhibitor Negative Control:** Yellow

**Approved By:** Susan Beasley

