

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 01/29/18 **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: 01/30/18 **Time:** 07:30
Temperature: **Raw:** 2.0 °C **Processed:** 2.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES013018-0100

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
141	2-14	Quart	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
142	2-14	Quart	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
143	2-16	Pint	1 %	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
144	2-14	Quart	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
145	2-14	Quart	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
146	2-13	1/2 Gallon	1/2 & 1/2	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
147	2-13	1/2 Gallon	Whipping Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
148	2-12	1/2 Gallon	Heavy Whipping	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
149	2-23	1/2 Gallon	Skim BM	Not Found		<1 EHSCC/g				
150	2-22	Quart	Whole BM	Not Found		<1 EHSCC/g				
151		100 mL	Bag n Box Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
152		100 mL	In Plant Raw #3 34*		Not Found		13,000 PAC/ml			

CONTROLS:

PAC: 0 **Equip:** 1
Air Density: 2 /15 min **Diluent and NB:** 0/-
Incubation Temperature: 32.0 °C
Inhibitor Test Used: Delvo P5
Inhibitor Positive Control: Purple
Inhibitor Negative Control: Yellow

Analyzed By: Denise Richardson
Plating Date: 01/30/18 **Time:** 08:41
Temperature when Analyzed: 2.0 °C
Comment:

Approved By: Susan Beasley

