

Sample Submission and Reporting Form

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

**Sample Collection:**

**Date:** 02/13/17    **Time:** 13:00    **Collector:** Joe Briscoe  
**Temperature Controls:**    **Raw:** 37 °F    **Processed:** 1.5 °C    **Size:** Half Gallon  
**Processor/Distributor:**    DAIRYFRESH-High Point    **ID#:** 37-102

**Sample Receipt:**

**Date:** 02/14/17    **Time:** 07:35  
**Temperature:**    **Raw:** 2.0 °C    **Processed:** 1.0 °C  
**Received by:**    Denise Richardson

**Environmental Microbiology**

**Sample Group: ES021417-0100**

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
228	2-27	Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
229	3-1	Quart	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
230	3-1	Quart	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
231	3-2	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
232	3-1	Quart	Whole Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
233	2-27	1/2 Gallon	Whipping Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
234	3-9	1/2 Gallon	Skim Buttermilk	Not Found		<1 EHSCC/g				
235	3-2	Quart	Whole Buttermilk	Not Found		<1 EHSCC/g				
236		100 mL	Past Cream Tk 14 43*	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
237		100 mL	In Plant Raw #4 37*		Not Found		160,000 PAC/ml			

**CONTROLS:**

**Analyzed By:** Denise Richardson

**Plating Date:** 02/14/17    **Time:** 08:32

**Temperature when Analyzed:** 2.0 °C

**Comment:**

**Approved By:** Susan Beasley

**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