

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Sample Receipt:

Date: 02/28/17 **Time:** 09:30 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 37 °F **Processed:** 2 °C **Size:** Half Gallon
Processor/Distributor: DAIRYFRESH LLC Winston Salem **ID#:** 37-83

Date: 03/01/17 **Time:** 07:30
Temperature: **Raw:** 2.0 °C **Processed:** 2.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES030117-0129

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
344	3-13	Half Pint	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
345	3-14	Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
346	3-15	1/2 Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
347	3-15	Half Pint	Skim	Not Found	Not Found	<1 EPCC/ml	890 PAC/ml			
348	3-9	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	4,800 PAC/ml			
349	3-14	1/2 Gallon	1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
350	3-14	Half Pint	Skim Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
351	3-23	1/2 Gallon	Whole B.M.	Not Found		<1 EHSCC/g				
352	3-23	1/2 Gallon	Skim B.M.	Not Found		<1 EHSCC/g				
353		100 mL	In Plant Raw #2 37*		Not Found		19,000 PAC/ml			

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 03-01-17 **Time:** 08:45

Temperature when Analyzed: 2.0 °C

Comment:

Approved By: Susan Beasley



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