

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 03/27/17 **Time:** 10:30 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 36 °F **Processed:** 2 °C **Size:** Half Gallon
Processor/Distributor: DAIRYFRESH LLC Winston Salem **ID#:** 37-83

Sample Receipt:

Date: 03/28/17 **Time:** 07:20
Temperature: **Raw:** 2.0 °C **Processed:** 2.0 °C
Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES040417-0125

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
508	4-10	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
509	4-15	Gallon	2%	Not Found	Not Found	<1 EPCC/ml	380 PAC/ml			
510	4-9	Half Pint	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
511	4-9	Half Pint	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
512	4-9	1/2 Gallon	Chocolate Whole	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
513	4-11	1/2 Gallon	1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	260 PAC/ml			
514	4-9	Half Pint	Skim Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
515	4-19	1/2 Gallon	Whole BM	Not Found		<1 EHSCC/g				
516	4-20	1/2 Gallon	Skim BM	Not Found		<1 EHSCC/g				
517		4 Ounces	In Plant Raw 3 36*		Not Found		40,000 PAC/ml			

CONTROLS:

Analyzed By: Darneice Owens

Plating Date: 03/28/17 **Time:** 08:15

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