

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 05/01/17 **Time:** 13:30 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 35 °F **Processed:** 1.5 °C **Size:** Half Gallon
Processor/Distributor: DAIRYFRESH-High Point **ID#:** 37-102

Sample Receipt:

Date: 05/02/17 **Time:** 07:30
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES050217-0083

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
762	5-18	Quart	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
763	5-21	Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
764	5-18	Quart	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
765	5-17	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
766	5-18	Quart	Whole Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
767	5-21	1/2 Gallon	Whipping Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
768	5-23	Quart	Whole Buttermilk	Not Found		<1 EHSCC/g				
769	5-25	1/2 Gallon	Skim Buttermilk	Not Found		<1 EHSCC/g				
770		100 mL	40% Past Crm TK-14 34*	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
771		100 mL	In Plant Raw #1 35*		Not Found		55,000 PAC/ml			
772		100 mL	In Plant Raw #7 36*		Not Found		26,000 PAC/ml			

CONTROLS:

Analyzed By: Darneice Owens

Plating Date: 05/02/17 **Time:** 09:05

Temperature when Analyzed: 1.0 °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