

Sample Submission and Reporting Form

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

**Sample Collection:**

**Date:** 05/21/18    **Time:** 10:00    **Collector:** Chuck Wood  
**Temperature Controls:**    **Raw:** 36 °F    **Processed:** 36 °F    **Size:** Half Gallon  
**Processor/Distributor:** DAIRYFRESH LLC Winston Salem    **ID#:** 37-83

**Sample Receipt:**

**Date:** 05/22/18    **Time:** 07:30  
**Temperature:**    **Raw:** 2.0 °C    **Processed:** 1.0 °C  
**Received by:** Denise Richardson

**Environmental Microbiology**

**Sample Group: ES052218-0096**

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
941	6-5-18	Gallon	1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
942	6-6-18	1/2 Gallon	1% Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
943	6-6-18	Gallon	Skim Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
944	6-2-18	Half Pint	2% Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
945	6-2-18	Half Pint	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
946	6-2-18	Half Pint	Skim Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
947	6-14-18	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g				
948	6-12-18	1/2 Gallon	Fat Free Buttermilk	Not Found		<1 EHSCC/g				
949		100 mL	In Plant Raw		Not Found		41,000 PAC/ml			

**CONTROLS:**

**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

**Analyzed By:** Darneice Owens

**Plating Date:** 05/22/18    **Time:** 09:40

**Temperature when Analyzed:** 2.0 °C

**Comment:**

**Approved By:** Susan Beasley

