

Sample Submission and Reporting Form

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

**Sample Collection:**

**Sample Receipt:**

**Date:** 05/30/17    **Time:** 12:00    **Collector:** Joe Briscoe  
**Temperature Controls:**    **Raw:** 38 °F    **Processed:** 2 °C    **Size:** Half Gallon  
**Processor/Distributor:**    DAIRYFRESH LLC Winston Salem    **ID#:** 37-83

**Date:** 05/31/17    **Time:** 07:30  
**Temperature:**    **Raw:** 2.0 °C    **Processed:** 2.0 °C  
**Received by:**    Denise Richardson

**Environmental Microbiology**

**Sample Group: ES053117-0157**

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
918	6-17	Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
919	6-14	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	960 PAC/ml			
920	6-14	Half Pint	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
921	6-14	Half Pint	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
922	6-13	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
923	6-13	1/2 Gallon	1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
924	6-15	Half Pint	Skim Chocolate	Not Found	Not Found	<1 EHSCC/mL	390 PAC/ml			
925	6-20	1/2 Gallon	Skim B.M.	Not Found		<1 EHSCC/g				
926	6-20	1/2 Gallon	Whole B.M.	Not Found		<1 EHSCC/g				
927		100 mL	In Plant Raw #2 38*		Not Found		16,000 PAC/ml			

**CONTROLS:**

**Analyzed By:** Denise Richardson  
**Plating Date:** 05-31-17    **Time:** 08:20  
**Temperature when Analyzed:** 2.0 °C  
**Comment:**

**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

**Approved By:** Susan Beasley