

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 06/04/18 **Time:** 13:30 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 42 °F **Processed:** 2.5 °C **Size:** Half Gallon
Processor/Distributor: DAIRYFRESH-High Point **ID#:** 37-102

Sample Receipt:

Date: 06/05/18 **Time:** 07:30
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES060518-0120

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
1003	6-18	Quart	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1004	6-18	Quart	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1005	6-20	Quart	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1006	6-18	Quart	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1007	6-21	1/2 Gallon	1/2 & 1/2	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1008	6-18	1/2 Gallon	Whipping Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1009	6-25	1/2 Gallon	Heavy Whipping Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1010	6-18	Half Pint	Skim Chocolate	Not Found	Not Found	<1 EHSCC/mL	>200,000 EPAC/ml			
1011	6-20	Quart	Whole Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1012	6-25	Quart	Whole B.M.	Not Found		<1 EHSCC/g				
1013	6-29	1/2 Gallon	Skim B.M.	Not Found		<1 EHSCC/g				
1014		100 mL	Past Cream TK-13 45*	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1015		100 mL	In Plant Raw 2 42*		Not Found		440,000 EPAC/ml			

CONTROLS:

PAC: 0 **Equip:** 0
Air Density: 1 /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: 06/05/18 **Time:** 08:10
Temperature when Analyzed: 1.0 °C
Comment:

Approved By: Susan Beasley

