

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 06/11/18 **Time:** 12:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 40 °F **Processed:** °C **Size:** 100 mL
Processor/Distributor: DAIRYFRESH-High Point **ID#:** 37-102

Sample Receipt:

Date: 06/12/18 **Time:** 07:30
Temperature: **Raw:** 1.0 °C **Processed:** °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES061218-0122

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
1107		100 mL	In Plant Raw 6 42*		Not Found		20,000 PAC/ml			
1108		100 mL	In Plant Raw 7 40*		Not Found		14,000 PAC/ml			

CONTROLS:

PAC: 0 **Equip:** 0
Air Density: 1 /15 min **Diluent and NB:** 0/-
Incubation Temperature: 32.1 °C
Inhibitor Test Used: Delvo P5
Inhibitor Positive Control: Purple
Inhibitor Negative Control: Yellow

Analyzed By: Darneice Owens

Plating Date: 06/12/18 **Time:** 10:55

Temperature when Analyzed: 1.0 °C

Comment:

Approved By: Susan Beasley