

Sample Submission and Reporting Form

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

**Sample Collection:**

**Date:** 06/25/18    **Time:** 13:00    **Collector:** Chuck Wood  
**Temperature Controls:**    **Raw:** 35 °F    **Processed:** 36 °F    **Size:** Half Gallon  
**Processor/Distributor:**    DAIRYFRESH LLC Winston Salem    **ID#:** 37-83

**Sample Receipt:**

**Date:** 06/26/18    **Time:** 07:30  
**Temperature:**    **Raw:** 1.0 °C    **Processed:** 1.0 °C  
**Received by:** Darneice Owens

**Environmental Microbiology**

**Sample Group: ES062618-0124**

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
1172	7/7/18	Half Pint	Fat Free Milk	Not Found	Not Found	<1 EPCC/ml	700 PAC/ml			
1173	7/11/18	Half Pint	1% Milk	Not Found	Not Found	<1 EPCC/ml	330 PAC/ml			
1174	7/8/18	Half Pint	2% Milk	Not Found	Not Found	<1 EPCC/ml	420 PAC/ml			
1175	7/11/18	Half Pint	Whole Milk	Not Found	Not Found	<1 EPCC/ml	600 PAC/ml			
1176	7/8/18	Half Pint	Fat Free Chocolate Milk	Not Found	Not Found	<1 EHSCC/mL	670 PAC/ml			
1177	7/10/18	1/2 Gallon	1% Chocolate Milk	Not Found	Not Found	<1 EHSCC/mL	340 PAC/ml			
1178	7/13/18	1/2 Gallon	Fat Free Buttermilk	Not Found		<1 EHSCC/g				
1179	7/18/18	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g				
1180		100 mL	In Plant Raw		Not Found		14,000 PAC/ml			

**CONTROLS:**

**PAC:** 0    **Equip:** 0  
**Air Density:** 3 /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:** Denise Richardson  
**Plating Date:** 06/26/18    **Time:** 08:40  
**Temperature when Analyzed:** 1.0 °C  
**Comment:**

**Approved By:** Susan Beasley

