

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 06/26/17 **Time:** 12:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 36 °F **Processed:** 2 °C **Size:** Half Gallon
Processor/Distributor: DAIRYFRESH LLC Winston Salem **ID#:** 37-83

Sample Receipt:

Date: 06/27/17 **Time:** 07:30
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES062717-0132

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
1100	7-8	Pint	Whole	Not Found	Not Found	<1 EPCC/ml	390 PAC/ml			
1101	7-8	Pint	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1102	7-10	Gallon	1%	Not Found	Not Found	<1 EPCC/ml	>200,000 EPAC/ml			
1103	7-9	Pint	Skim	Not Found	Not Found	<1 EPCC/ml	440 PAC/ml			
1104	7-8	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1105	7-11	1/2 Gallon	1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1106	7-9	Pint	Skim Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1107	7-17	1/2 Gallon	Skim B.M.	Not Found		<1 EHSCC/g				
1108	7-20	1/2 Gallon	Whole B.M.	Not Found		<1 EHSCC/g				
1109		3 Ounces	In Plant Raw 3 36*		Not Found		24,000 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: 06/27/17 **Time:** 08:30

Temperature when Analyzed: 1.0 °C

Comment:

Approved By: Susan Beasley

