

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 08/01/17 **Time:** 13:30 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 35 °F **Processed:** 2 °C **Size:** Half Gallon
Processor/Distributor: DAIRYFRESH-High Point **ID#:** 37-102

Sample Receipt:

Date: 08/02/17 **Time:** 07:40
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES080217-0121

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
1358	8-21	Quart	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1359	8-21	Quart	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1360	8-20	1/2 Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1361	8-21	Quart	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1362	8-17	Quart	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1363	8-20	1/2 Gallon	Whipping Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1364	8-28	1/2 Gallon	Skim Buttermilk	Not Found		6 HSCC/g				
1365	8-23	Quart	Whole Buttermilk	Not Found		<1 EHSCC/g				
1366		100 mL	Past Cream TK 3 34	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1367		100 mL	In Plant Raw #2 35*		Not Found		6,100 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: Denise Richardson

Plating Date: 08-02-17 **Time:** 08:35

Temperature when Analyzed: 1.0 °C

Comment:

Approved By: Susan Beasley