

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 08/29/16 **Time:** 10:30 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 3 °C **Processed:** 2 °C **Size:** Half Gallon
Processor/Distributor: DAIRYFRESH LLC Winston Salem **ID#:** 37-83

Sample Receipt:

Date: 08/30/16 **Time:** 07:20
Temperature: **Raw:** 2.0 °C **Processed:** 2.0 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES083016-0116

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
1479	9-11	Half Pint	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1480	9-13	Gallon	2%	Not Found	Not Found	<1 EPCC/ml	270 PAC/ml			
1481	9-7	1/2 Gallon	1%	Not Found	Not Found	<1 EPCC/ml	800 PAC/ml			
1482	9-11	Half Pint	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1483	9-11	Half Pint	Skim Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1484	9-13	1/2 Gallon	1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1485	9-11	1/2 Gallon	Whole Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1486	9-20	1/2 Gallon	Skim BM	Not Found		<1 EHSCC/g				
1487		100 mL	In Plant Raw #1 3°C		Not Found		100000 PAC/ml			

CONTROLS:

Analyzed By: Darneice Owens

Plating Date: 08/30/16 **Time:** 08:05

Temperature when Analyzed: 2.0 °C

Comment: Whole BM listed on form was not received in cooler.

Approved By: Susan Beasley



PAC: 0

Air Density: 0 /15 min

Incubation Temperature:

Inhibitor Test Used:

Inhibitor Positive Control:

Inhibitor Negative Control:

Equip: 0

Diluent and NB: 0/-

32.0 °C

Delvo P5

Purple

Yellow