

Sample Submission and Reporting Form

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

**Sample Collection:**

**Sample Receipt:**

**Date:** 09/05/17    **Time:** 11:00    **Collector:** Joe Briscoe  
**Temperature Controls:**    **Raw:** 34 °F    **Processed:** 2 °C    **Size:** Half Gallon  
**Processor/Distributor:** DAIRYFRESH-High Point    **ID#:** 37-102

**Date:** 09/06/17    **Time:** 07:30  
**Temperature:**    **Raw:** 1.0 °C    **Processed:** 1.0 °C  
**Received by:** Darneice Owens

**Environmental Microbiology**

**Sample Group: ES090617-0104**

SAMPLE INFORMATION				RAW AND PROCESSED DAIRY PRODUCTS				CONTAINERS		
Lab No	Code	Date	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
1567		9/25	Quart Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1568		9/24	1/2 Gallon 2%	Not Found	Not Found	<1 EPCC/ml	280 PAC/ml			
1569		9/18	Quart 1%	Not Found	Not Found	<1 EPCC/ml	520 PAC/ml			
1570		9/24	1/2 Gallon Skim	Not Found	Not Found	<1 EPCC/ml	440 PAC/ml			
1571		9/21	Quart Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1572		9/24	1/2 Gallon Whipping Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1573		9/28	1/2 Gallon Skim Buttermilk	Not Found		<1 EHSCC/g				
1574		9/29	Quart Whole Buttermilk	Not Found		<1 EHSCC/g				
1575		9/15	4 Ounces Past Cream Bag-N-Box	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1576			4 Ounces In Plant Raw 2 36*		Not Found		140,000 PAC/ml			
1577			4 Ounces In Plant Raw 3 34*		Not Found		50,000 PAC/ml			

**CONTROLS:**

**Analyzed By:** Darneice Owens

**Plating Date:** 09/06/17    **Time:** 08:05

**Temperature when Analyzed:** 1.0 °C

**Comment:**

**PAC:** 0    **Equip:** 0  
**Air Density:** 2 /15 min    **Diluent and NB:** 0/-  
**Incubation Temperature:** 32.0 °C  
**Inhibitor Test Used:** Delvo P5  
**Inhibitor Positive Control:** Purple  
**Inhibitor Negative Control:** Yellow

**Approved By:** Susan Beasley

