

Sample Submission and Reporting Form

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

**Sample Collection:**

**Date:** 09/12/16    **Time:** 12:00    **Collector:** Joe Briscoe  
**Temperature Controls:**    **Raw:** 35 °F    **Processed:** 1.5 °C    **Size:** Half Gallon  
**Processor/Distributor:**    DAIRYFRESH-High Point    **ID#:** 37-102

**Sample Receipt:**

**Date:** 09/13/16    **Time:** 07:20  
**Temperature:**    **Raw:** 2.0 °C    **Processed:** 2.0 °C  
**Received by:**    Denise Richardson

**Environmental Microbiology**

**Sample Group: ES091316-0160**

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
1566	9-29	Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1567	9-29	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1568	9-28	Quart	1%	Not Found	Not Found	<1 EPCC/ml	500 PAC/ml			
1569	10-2	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1570	10-7	1/2 Gallon	Skim B.M.	Not Found		<1 EHSCC/g				
1571	10-7	Quart	Whole B.M.	Not Found		<1 EHSCC/g				
1572		100 mL	Whipping Cream Tk 12 45*	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1573		100 mL	In Plant Raw #7 35*		Not Found		4000 PAC/ml			

**CONTROLS:**

**Analyzed By:** Darneice Owens  
**Plating Date:** 09/13/16    **Time:** 08:25  
**Temperature when Analyzed:** 2.0 °C

**Comment:**

**Approved By:** Susan Beasley

**PAC:** 0    **Equip:** 1  
**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