

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 09/26/16 **Time:** 11:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 37 °F **Processed:** 2 °C **Size:** Half Gallon
Processor/Distributor: DAIRYFRESH LLC Winston Salem **ID#:** 37-83

Sample Receipt:

Date: 09/27/16 **Time:** 07:25
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES092716-0128

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
1664		10-9	Half Pint	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1665		10-12	Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1666		10-12	1/2 Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1667		10-9	Half Pint	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1668		10-9	Half Pint	Skim Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1669		10-11	1/2 Gallon	1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1670		10-11	1/2 Gallon	Whole Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1671		10-19	1/2 Gallon	Skim B.M.	Not Found		<1 EHSCC/g				
1672		10-19	1/2 Gallon	Whole B.M.	Not Found		<1 EHSCC/g				
1673			100 mL	In Plant Raw #3 37*		Not Found		58000 PAC/ml			

CONTROLS:

Analyzed By: Darneice Owens

Plating Date: 09/27/16 **Time:** 10:30

Temperature when Analyzed: 1.0 °C

Comment:

Approved By: Susan Beasley



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