

Sample Submission and Reporting Form

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

**Sample Collection:**

**Date:** 10/11/16      **Time:** 13:30      **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:** 10/12/16      **Time:** 07:35  
**Temperature:**      **Raw:** 1.0 °C      **Processed:** 0.0 °C  
**Received by:** Denise Richardson

**Environmental Microbiology**

**Sample Group: ES101216-0057**

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
1773	10-27	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1774	10-31	Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1775	10-30	Quart	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1776	10-30	Quart	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1777	10-30	Quart	Whole Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1778	10-31	1/2 Gallon	Whipping Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1779		100 mL	40% Cream 40*	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1780	11-7	1/2 Gallon	Skim B.M.	Not Found		<1 EHSCC/g				
1781	11-2	Quart	Whole B.M.	Not Found		<1 EHSCC/g				
1782		100 mL	In Plant Raw #7 35*		Not Found		41000 PAC/ml			

**CONTROLS:**

**Analyzed By:** Darneice Owens

**Plating Date:** 10/12/16      **Time:** 08:50

**Temperature when Analyzed:** 0.0 °C

**Comment:**

**Approved By:** Susan Beasley



**PAC:** 0

**Air Density:** 0 /15 min

**Incubation Temperature:**

**Inhibitor Test Used:**

**Inhibitor Positive Control:**

**Inhibitor Negative Control:**

**Equip:** 2

**Diluent and NB:** 0/-

32.0 °C

Delvo P5

Purple

Yellow