

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 10/17/16 **Time:** 11:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 36 °F **Processed:** 2 °C **Size:** Half Gallon
Processor/Distributor: DAIRYFRESH LLC Winston Salem **ID#:** 37-83

Sample Receipt:

Date: 10/18/16 **Time:** 07:30
Temperature: **Raw:** 2.0 °C **Processed:** 2.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES101816-0153

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
1797	10-29	Half Pint	Whole	Not Found	Not Found	<1 EPCC/ml	330 PAC/ml			
1798	11-1	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1799	11-1	Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1800	10-30	Half Pint	Skim	Not Found	Not Found	<1 EPCC/ml	470 PAC/ml			
1801	10-31	Half Pint	Skim Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1802	11-1	1/2 Gallon	1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1803	11-1	1/2 Gallon	Whole Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1804	11-9	1/2 Gallon	Skim B.M.	Not Found		<1 EHSCC/g				
1805	11-9	1/2 Gallon	Whole B.M.	Not Found		<1 EHSCC/g				
1806			In Plant Raw 3		Not Found		17000 PAC/ml			

CONTROLS:

Analyzed By: Darneice Owens

Plating Date: 10/18/16 **Time:** 10:00

Temperature when Analyzed: 2.0 °C

Comment:

Approved By: Susan Beasley



PAC: 0

Equip: 0

Air Density: 0 /15 min

Diluent and NB: 0/-

Incubation Temperature:

31.8 °C

Inhibitor Test Used:

Delvo P5

Inhibitor Positive Control:

Purple

Inhibitor Negative Control:

Yellow