

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 11/06/17 **Time:** 13:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 36 °F **Processed:** 1.5 °C **Size:** Half Gallon
Processor/Distributor: DAIRYFRESH-High Point **ID#:** 37-102

Sample Receipt:

Date: 11/07/17 **Time:** 07:35
Temperature: **Raw:** 2.0 °C **Processed:** 1.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES110717-0099

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
2017		11-23	Quart	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
2018		11-23	Quart	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
2019		11-23	Quart	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
2020		11-23	Quart	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
2021		11-20	Quart	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
2022		11-19	1/2 Gallon	Whipping Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
2023		11-23	1/2 Gallon	Skim B.M.	Not Found		<1 EHSCC/g				
2024		12-1	Quart	Whole B.M.	Not Found		<1 EHSCC/g				
2025			4 Ounces	Past Cream Tk 11 37*	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
2025A		12-2	Quart	Egg Nog	Not Found		<1 EHSCC/g	<2,500 EPAC/g			
2026			4 Ounces	In Plant Raw #2 36*		Not Found		180,000 PAC/ml			

CONTROLS:

PAC: 0 **Equip:** 0
Air Density: 2 /15 min **Diluent and NB:** 0 / -
Incubation Temperature: 31.8 °C
Inhibitor Test Used: Delvo P5
Inhibitor Positive Control: Purple
Inhibitor Negative Control: Yellow

Analyzed By: Denise Richardson

Plating Date: 11/07/17 **Time:** 09:15

Temperature when Analyzed: 2.0 °C

Comment: Egnog sample (Quart) received in cooler but was not listed on sample submission form; sample was added to form.

Approved By: Susan Beasley