

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Sample Receipt:

Date: 11/07/16 **Time:** 13:30 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 37 °F **Processed:** 1.5 °C **Size:** Half Gallon
Processor/Distributor: DAIRYFRESH-High Point **ID#:** 37-102

Date: 11/08/16 **Time:** 07:30
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES110816-0113

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
1946	11-27	Quart	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1947	11-27	Quart	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1948	11-27	Quart	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1949	11-27	Quart	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1950	11-23	Quart	Whole Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1951	11-17	100 mL	40% Cream Bag-n-Box	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1952	12-3	Quart	Egg Nog	Not Found		<1 EHSCC/g	<250 EPAC/g			
1953	11-28	1/2 Gallon	Whipping Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1954	12-02	Quart	Whole Buttermilk	Not Found		1 HSCC/g				
1955		100 mL	In Plant Raw #2		Not Found		13000 PAC/ml			
1956		100 mL	In Plant Raw #3		Not Found		3400 PAC/ml			

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 11/08/16 **Time:** 09:40

Temperature when Analyzed: 1.0 °C

Comment:

Approved By: Susan Beasley



PAC: 1

Equip: 0

Air Density: 2 /15 min

Diluent and NB: 1/-

Incubation Temperature:

32.0 °C

Inhibitor Test Used:

Delvo P5

Inhibitor Positive Control:

Purple

Inhibitor Negative Control:

Yellow