

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 01/04/2011 Time: 09:30 Collector: Chris Alexander
 Temperature Controls: Raw: 36 °F Processed: 36 °F Size: Half Gallon
 Processor/Distributor: The Creamery ID#: 37-92

Sample Receipt:

Date: 01/05/2011 Time: 08:00
 Temperature: Raw: 1.0 °C Processed: 0.5 °C
 Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES010511-0139

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
13	1/20/11	1/2 Gallon	Egg Nog	Not Found		<1 EHSCC/g	<2500 EPAC/g		
14	2/11/11	1/2 Gallon	Whole BM	Not Found		<1 EHSCC/g			
15	1/15/11	1/2 Gallon	Milk	Not Found	Not Found	<1 EPCC/ml	410 PAC/ml		
16		4 Ounces	In-Plant Raw 36°F		Not Found		140000 PAC/ml		

CONTROLS:

Analyzed by: Susan Beasley
 Plating Date: 01/05/2011 Time: 09:00
 Temperature when analyzed: 0.5 °C
 SSF:

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

Approved By: Susan Beasley