## Sample Submission and Reporting Form

## RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

Time: 11:00

**Plating Date:** 01/14/14

**Date:** 01/13/14 **Time:** 13:00 **Collector:** Chuck Wood **Date:** 01/14/14 **Time:** 08:00

Temperature Controls: Raw: 38 °F Processed: °C Size: 100 mL Temperature: Raw: 1.0 °C Processed: °C

Processor/Distributor: Glade Creek Dairy Farm ID#: 37- Received by: Darneice Lyons

Environmental Microbiology Sample Group: ES011414-0191

	SAMPLE IN	FORMATION	ON	R.A	RAW AND PROCESSED DAIRY PRODUCTS				CONTAINERS		
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC	
59		100 mL	Raw Milk		Not Found		21000 PAC/ml	930000			

SSF: 4050 CONTROLS:

PAC: 0 Equip: 0

Analyzed By: Susan Beasley

Air Density: 1 /15 min Diluent and NB: 0 / -

Temperature when Analyzed: 1.0 °C Incubation Temperature: 32.0 °C Inhibitor Test Used: Delvo P5

Comment: Inhibitor Positive Control: Purple

Approved By: Susan Beasley

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Inhibitor Negative Control: Yellow