

Sample Submission and Reporting Form

**RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS**

**Sample Collection:**

**Date:** 01/20/15    **Time:** 09:00    **Collector:** Jeff Richardson  
**Temperature Controls:**    **Raw:** °C    **Processed:** 37 °F    **Size:** Half Gallon  
**Processor/Distributor:** The Creamery    **ID#:** 37-92

**Sample Receipt:**

**Date:** 01/21/15    **Time:** 07:30  
**Temperature:**    **Raw:** °C    **Processed:** 2.0 °C  
**Received by:** Darneice Owens

**Environmental Microbiology**

**Sample Group: ES012115-0132**

**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
133	1/27	1/2 Gallon	Whole Milk	Not Found	Not Found	<1 EPCC/ml	>200000 EPAC/ml			
134	2/12	1/2 Gallon	Buttermilk	Not Found		<1 EHSCC/g				

**CONTROLS:**

**Analyzed By:** Denise Richardson  
**Plating Date:** 01/21/15    **Time:** 08:50  
**Temperature when Analyzed:** 2.0 °C

**PAC:** 0    **Equip:** 0  
**Air Density:** 2 /15 min    **Diluent and NB:** 0 / -  
**Incubation Temperature:** 32.0 °C  
**Inhibitor Test Used:** Delvo P5  
**Inhibitor Positive Control:** Purple  
**Inhibitor Negative Control:** Yellow

**Comment:**

**Approved By:** Susan Beasley