

## 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**Comment:****Approved By:** Susan Beasley**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