

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS**Sample Collection:**

Date: 01/21/14 **Time:** 10:00 **Collector:** Jeff Richardson
Temperature Controls: **Raw:** 38 °F **Processed:** 35 °F **Size:** Half Gallon
Processor/Distributor: The Creamery **ID#:** 37-092

Sample Receipt:

Date: 01/22/14 **Time:** 07:45
Temperature: **Raw:** 0.0 °C **Processed:** 0.0 °C
Received by: Susan Beasley

Environmental Microbiology**Sample Group: ES012314-0063**

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
105	2/1	1/2 Gallon	Buttermilk	Not Found		7 HSCC/g				
106	2/3	1/2 Gallon	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
107		4 Ounces	Raw Milk		Not Found		1000000 EPAC/ml			

CONTROLS:**Analyzed By:** Susan Beasley**Plating Date:** 01/22/14 **Time:** 11:30**Temperature when Analyzed:** 0.0 °C**Approved By:** Susan Beasley

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