

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 01/22/18 **Time:** 10:00 **Collector:** Jeff Richardson
Temperature Controls: **Raw:** 38 °F **Processed:** 36 °F **Size:** Half Gallon
Processor/Distributor: The Creamery **ID#:** 37-92

Sample Receipt:

Date: 01/23/18 **Time:** 07:35
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES012318-0117

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
80	1/25	1/2 Gallon	Whole Milk	Not Found	Not Found	LA	LA			
81	1/29	1/2 Gallon	Buttermilk	Not Found		LA				
82		3 Ounces	In Plant Raw		Not Found		LA			

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 01/23/18 **Time:** 09:30

Temperature when Analyzed: 1.0 °C

Comment: LA - Lab Accident (Contamination of Quality Control samples prevented reporting of these results. No pasteurized products showed the presence of coliform bacteria.

PAC: 12

Equip: 7

Air Density: 3 /15 min

Diluent and NB: 12 / -

Incubation Temperature:

32.0 °C

Inhibitor Test Used:

Delvo P5

Inhibitor Positive Control:

Purple

Inhibitor Negative Control:

Yellow

Approved By: Susan Beasley

