

## Sample Submission and Reporting Form

## RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

## Sample Collection:

Date: 01/23/2012 Time: 09:00 Collector: Chris Alexander  
 Temperature Controls: Raw: 36 °F Processed: 38 °F Size: Half Gallon  
 Processor/Distributor: The Creamery ID#: 37-92

## Sample Receipt:

Date: 01/24/2012 Time: 07:45  
 Temperature: Raw: 1.0 °C Processed: 1.0 °C  
 Received by: Darneice Lyons

## Environmental Microbiology

Sample Group: ES012412-0135

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
95	3/13	1/2 Gallon	BM	Not Found		<1 EHSCC/g			
96	2/8	1/2 Gallon	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml		
97		4 Ounces	In Plant Raw 36°F		Not Found		66000 PAC/ml		

## CONTROLS:

Analyzed by: Joy Hayes  
 Plating Date: 01/24/2012 Time: 09:15  
 Temperature when analyzed: 1.0 °C  
 SSF:

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

Approved By: Susan Beasley