

Sample Submission and Reporting Form

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

**Sample Collection:**

**Date:** 01/27/15    **Time:** 08:00    **Collector:** Jeff Richardson  
**Temperature Controls:**    **Raw:** 38 °F    **Processed:** 39 °F    **Size:** Half Gallon  
**Processor/Distributor:** MILLS RIVER CREAMERY    **ID#:** 37-169

**Sample Receipt:**

**Date:** 01/28/15    **Time:** 07:30  
**Temperature:**    **Raw:** 1.0 °C    **Processed:** 0.0 °C  
**Received by:** Denise Richardson

**Environmental Microbiology**

**Sample Group: ES012815-0114**

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
212	2/12	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<2500 EPAC/ml			
213	2/12	1/2 Gallon	Whole Milk	Not Found	Not Found	<1 EPCC/ml	480 PAC/ml			
214		3 Ounces	In Plant Raw		Not Found		3600 PAC/ml			

**CONTROLS:**

**Analyzed By:** Denise Richardson

**Plating Date:** 01/28/15    **Time:** 10:15

**Temperature when Analyzed:** 0.0 °C

**Comment:**

**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