

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 01/29/13 **Time:** 09:30 **Collector:** Chris Alexander
Temperature Controls: **Raw:** 36 °F **Processed:** 38 °F **Size:** Half Gallon
Processor/Distributor: The Creamery **ID#:** 37-92

Sample Receipt:

Date: 01/30/13 **Time:** 08:10
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES013013-0179

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
163	2-10	1/2 Gallon	Whole BM	Not Found		<1 EHSCC/g				
164		4 Ounces	In Plant Raw 36°F		Not Found		92000 PAC/ml			

CONTROLS:

Analyzed By: Susan Beasley

Plating Date: 01/30/13 **Time:** 09:55

Temperature when Analyzed: 1.0 °C

PAC: 0

Equip: 0

Air Density: 1 /15 min

Diluent and NB: 0 / -

Incubation Temperature: 32.2 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow

Approved By: Susan Beasley

