

## Sample Submission and Reporting Form

## RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

## Sample Collection:

Date: 02/05/18 Time: 10:45 Collector: Ginger Wilborn  
 Temperature Controls: Raw: 37 °F Processed: 40 °F Size: Half Gallon  
 Processor/Distributor: Ran-Lew Dairy #40843 ID#: 37-169

## Sample Receipt:

Date: 02/05/18 Time: 12:30  
 Temperature: Raw: 2.0 °C Processed: 3.0 °C  
 Received by: Denise Richardson

## Environmental Microbiology

Sample Group: ES020518-0004

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
204	2-26	1/2 Gallon	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
205	2-20	1/2 Gallon	Lowfat Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
206	2-26	1/2 Gallon	Chocolate Milk	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
207	3-3	1/2 Gallon	Buttermilk	Not Found		<1 EHSCC/g				
208	2-27	1/2 Gallon	Half & Half	Not Found	Not Found	<1 EHSCC/g	270 PAC/g			
209		3 Ounces	Farm Raw		Not Found		8,700 PAC/ml	1,400,000		

SSF: 4070

## CONTROLS:

Analyzed By: Darneice Owens

Plating Date: 02/06/18 Time: 07:55

Temperature when Analyzed: 2.5 °C

Comment:

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

