

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 02/08/16 **Time:** 10:30 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 36 °F **Processed:** 2 °C **Size:** Half Gallon
Processor/Distributor: Ran-Lew Dairy #40843 **ID#:** 37-167

Sample Receipt:

Date: 02/09/16 **Time:** 07:40
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES020916-0100

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
225	2-28	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
226	2-29	1/2 Gallon	Lowfat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
227	2-29	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	800 PAC/ml			
228	2-29	Pint	Buttermilk	Not Found		<1 EHSCC/g				
229		100 mL	In Plant Raw 36*		Not Found		3100 PAC/ml	390000		

SSF: 4050

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 02-09-16 **Time:** 08:25

Temperature when Analyzed: 1.0 °C

Comment: Somatic Cell Count requested on sample #229 In-Plant Raw.

Approved By: Susan Beasley

PAC: 1

Air Density: 0 /15 min

Incubation Temperature:

Inhibitor Test Used:

Inhibitor Positive Control:

Inhibitor Negative Control:

Equip: 0

Diluent and NB: 1/-

32.0 °C

Delvo P5

Purple

Yellow