

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 02/13/2012 Time: 09:00 Collector: Chris Alexander
Temperature Controls: Raw: 38 °F Processed: 36 °F Size: Half Gallon
Processor/Distributor: The Creamery ID#: 37-92

Sample Receipt:

Date: 02/14/2012 Time: 08:00
Temperature: Raw: 0.5 °C Processed: 0.5 °C
Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES021412-0095

| 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 |
| 203 | 3/13 | 1/2 Gallon | Whole BM | Not Found | | <1 EHSCC/g | | | |
| 204 | 2/27 | 1/2 Gallon | Whole Milk | Not Found | Not Found | <1 EPCC/ml | <250 EPAC/ml | | |
| 205 | | 4 Ounces | In Plant Raw 38°F | | Not Found | | <2500 EPAC/ml | | |

CONTROLS:

Analyzed by: Susan Beasley
Plating Date: 02/14/2012 Time: 10:10
Temperature when analyzed: 0.5 °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