

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 02/14/2011 Time: 09:30 Collector: Chris Alexander
Temperature Controls: Raw: °C Processed: 36 °F Size: Half Gallon
Processor/Distributor: The Creamery ID#: 37-93

Sample Receipt:

Date: 02/15/2011 Time: 08:00
Temperature: Raw: °C Processed: 2.0 °C
Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES021511-0162

| 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 |
| 199 B | 3-1 | 1/2 Gallon | Whole BM | Not Found | | <1 EHSCC/g | | | |
| 200 B | 3-1 | 1/2 Gallon | Milk | Not Found | Not Found | <1 EPCC/ml | <250 EPAC/ml | | |

CONTROLS:

Analyzed by: Darneice Lyons
Plating Date: 02/15/2011 Time: 09:30
Temperature when analyzed: 2.0 °C
SSF:

PAC: 0 Equip: 1
Air Density: 1 /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

