

## Sample Submission and Reporting Form

## RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

## Sample Collection:

Date: 02/18/14 Time: 10:00 Collector: Jeff Richardson  
Temperature Controls: Raw: °C Processed: 37 °F Size: Half Gallon  
Processor/Distributor: The Creamery ID#: 37-092

## Sample Receipt:

Date: 02/19/14 Time: 07:45  
Temperature: Raw: °C Processed: 0.5 °C  
Received by: Susan Beasley

## Environmental Microbiology

Sample Group: ES021914-0089

| 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 |
| 289                | 2/26      | 1/2 Gallon | Whole Milk  | Not Found                        | Not Found | <1 EPCC/ml               | 100000 EPAC/ml          |            |      |      |
| 290                | 3/5       | 1/2 Gallon | Buttermilk  | Not Found                        |           | >150 EHSCC/g             |                         |            |      |      |

## CONTROLS:

Analyzed By: Susan Beasley

Plating Date: 02/19/14 Time: 09:10

Temperature when Analyzed: 0.5 °C

Comment:

Approved By: Susan Beasley



PAC: 0

Equip: 0

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