

## Sample Submission and Reporting Form

**RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS****Sample Collection:**

**Date:** 02/19/13      **Time:** 09:30      **Collector:** Chris Alexander  
**Temperature Controls:**      **Raw:** °C      **Processed:** 38 °F      **Size:** Half Gallon  
**Processor/Distributor:** The Creamery      **ID#:** 37-92

**Sample Receipt:**

**Date:** 02/20/13      **Time:** 07:45  
**Temperature:**      **Raw:** °C      **Processed:** 1.0 °C  
**Received by:** Darneice Lyons

**Environmental Microbiology****Sample Group: ES022013-0131**

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
267	3/1	1/2 Gallon	Milk	Not Found	Not Found	<1 EPCC/ml	3900 PAC/ml			
268	3/18	1/2 Gallon	Whole BM	Not Found		<1 EHSCC/g				

**CONTROLS:****Analyzed By:** Darneice Lyons**Plating Date:** 02/20/13      **Time:** 11:00**Temperature when Analyzed:** 1.0 °C**Comment:****Approved By:** Susan Beasley

**PAC:** 0**Equip:** 0**Air Density:** 1 /15 min**Diluent and NB:** 0/-**Incubation Temperature:** 31.0 °C**Inhibitor Test Used:** Delvo P5**Inhibitor Positive Control:** Purple**Inhibitor Negative Control:** Yellow