Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

Time: 08:35

Time: 07:25 Date: 02/20/17 Time: 11:00 Collector: Joe Briscoe **Date:** 02/21/17

Raw: 37 °F Processed: 2.5 °C Size: Half Gallon **Raw:** 1.0 °C **Temperature Controls:** Temperature: Processed: 1.0 °C

Processor/Distributor: 37-167 Denise Richardson Ran-Lew Dairy #40843 ID#: Received by:

Environmental Microbiology Sample Group: ES022117-0080

	SAMPLE IN	NFORMATIC	ON	RAW AND PROCESSED DAIRY PRODUCTS				CONTAINERS		
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
277	3-8	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
278	3-8	1/2 Gallon	Lowfat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
279	3-8	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
280	3-8	1/2 Gallon	Buttermilk	Not Found		<1 EHSCC/g				
281		100 mL	In Plant Raw #1 37*		Not Found		<2,500 EPAC/ml			

CONTROLS:

PAC: 0 Equip: 0

Analyzed By: Darneice Owens Air Density: 0 /15 min Diluent and NB: 0/-**Plating Date:** 02/21/17

Incubation Temperature: 32.0 °C 1.0 °C Temperature when Analyzed: **Inhibitor Test Used:** Delvo P5

Comment: **Inhibitor Positive Control:** Purple Yellow

Inhibitor Negative Control: Approved By: **Susan Beasley** Trean Brasley