

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 02/23/16 **Time:** 10:00 **Collector:** Jeff Richardson
Temperature Controls: **Raw:** 38 °F **Processed:** °C **Size:** 3 Ounces
Processor/Distributor: The Creamery **ID#:** 37-92

Sample Receipt:

Date: 02/24/16 **Time:** 07:30
Temperature: **Raw:** 1.0 °C **Processed:** °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES022416-0081

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
315		3 Ounces	In Plant Raw		Not Found		3600 PAC/ml			

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 02-24-16 **Time:** 08:55

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: 32.1 °C
Inhibitor Test Used: Delvo P5
Inhibitor Positive Control: Purple
Inhibitor Negative Control: Yellow