

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 03/01/16 **Time:** 13:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 36 °F **Processed:** 2.5 °C **Size:** Half Gallon
Processor/Distributor: Ran-Lew Dairy #40843 **ID#:** 37-167

Sample Receipt:

Date: 03/02/16 **Time:** 07:40
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES030216-0124

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
374	3-13	Pint	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
375	3-22	1/2 Gallon	Lowfat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
376	3-19	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	340 PAC/ml			
377	3-31	Quart	Buttermilk	Not Found		<1 EHSCC/g				
378		3 Ounces	In Plant Raw #1 36*		Not Found		2500 PAC/ml			

CONTROLS:

Analyzed By: Darneice Owens
Plating Date: 03/02/16 **Time:** 09:10
Temperature when Analyzed: 1.0 °C

Comment:

Approved By: Susan Beasley

PAC: 1 **Equip:** 0
Air Density: 2 /15 min **Diluent and NB:** 1/-
Incubation Temperature: 32.0 °C
Inhibitor Test Used: Delvo P5
Inhibitor Positive Control: Purple
Inhibitor Negative Control: Yellow