

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 03/13/18 **Time:** 08:30 **Collector:** Jeff Richardson
Temperature Controls: **Raw:** 40 °F **Processed:** °C **Size:** 3 Ounces
Processor/Distributor: MILLS RIVER CREAMERY **ID#:** 37-169

Sample Receipt:

Date: 03/14/18 **Time:** 07:35
Temperature: **Raw:** 1.0 °C **Processed:** °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES031418-0091

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
497			3 Ounces	In Plant Raw		Not Found		<2,500 EPAC/ml		

CONTROLS:

Analyzed By: Darneice Owens

Plating Date: 03/14/18 **Time:** 09:42

Temperature when Analyzed: 1.0 °C

Comment:

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

Approved By: Susan Beasley

