

Sample Submission and Reporting Form

**RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS**

**Sample Collection:**

**Date:** 03/15/16      **Time:** 10:00      **Collector:** Jeff Richardson  
**Temperature Controls:**      **Raw:** 36 °F      **Processed:** 37 °F      **Size:** Half Gallon  
**Processor/Distributor:** The Creamery      **ID#:** 37-092

**Sample Receipt:**

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

**Environmental Microbiology**

**Sample Group: ES031616-0129**

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
464		3 Ounces	In - Plant Raw		Not Found		3400 PAC/ml			
465	4/20	1/2 Gallon	Buttermilk	Not Found		<1 EHSCC/g				
466	4/4	1/2 Gallon	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			

**CONTROLS:**

**Analyzed By:** Denise Richardson

**Plating Date:** 03/16/16      **Time:** 10:00

**Temperature when Analyzed:** 1.0 °C

**Comment:**

**Approved By:** Susan Beasley



**PAC:** 0

**Equip:** 0

**Air Density:** 3 /15 min

**Diluent and NB:** 0/-

**Incubation Temperature:** 32.0 °C

**Inhibitor Test Used:** Delvo P5

**Inhibitor Positive Control:** Purple

**Inhibitor Negative Control:** Yellow