Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

Time: 08:05

Plating Date: 03/18/15

Temperature Controls: Raw: °C Processed: 35 °F Size: Half Gallon Temperature: Raw: °C Processed: 1.0 °C

Processor/Distributor: The Creamery ID#: 37-92 Received by: Denise Richardson

Environmental Microbiology Sample Group: ES031815-0083

	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
465	4/15	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g				
466	3/24	1/2 Gallon	Whole Milk	Not Found	Not Found	<1 EPCC/ml	>200000 EPAC/ml			

CONTROLS:

PAC: 0 **Equip**: 0

Analyzed By: Darneice Owens Air Density: 1 /15 min Diluent and NB: 0 / -

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

Comment: Time of collection not given; 12:01 AM assumed.

Approved By: Susan Beasley

Time of collection not given; 12:01 AM assumed.

Inhibitor Positive Control: Purple Inhibitor Negative Control: Yellow