

## Sample Submission and Reporting Form

## RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

## Sample Collection:

Date: 03/20/12 Time: 09:00 Collector: Chris Alexander  
Temperature Controls: Raw: °C Processed: 38 °F Size: Half Gallon  
Processor/Distributor: The Creamery ID#: 37-92

## Sample Receipt:

Date: 03/21/12 Time: 10:05  
Temperature: Raw: °C Processed: 1.0 °C  
Received by: Joy Hayes

## Environmental Microbiology

Sample Group: ES032112-0127

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
433	4-4	1/2 Gallon	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
434	4-2	1/2 Gallon	Whole BM	Not Found		<1 EHSCC/g				

## CONTROLS:

Analyzed By: Joy Hayes

Plating Date: 03/21/12 Time: 10:10

Temperature when Analyzed: 1.0 °C

Comment:

Approved By: Susan Beasley



PAC: 0

Equip: 0

Air Density: 0 /15 min

Diluent and NB: 0 / -

Incubation Temperature: 32.0 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow