

Sample Submission and Reporting Form

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

**Sample Collection:**

**Date:** 03/18/14    **Time:** 10:10    **Collector:** Jeff Richardson  
**Temperature Controls:**    **Raw:** 38 °F    **Processed:** 38 °F    **Size:** Half Gallon  
**Processor/Distributor:** The Creamery    **ID#:** 37-092

**Sample Receipt:**

**Date:** 03/19/14    **Time:** 07:45  
**Temperature:**    **Raw:** 2.0 °C    **Processed:** 0.5 °C  
**Received by:** Susan Beasley

**Environmental Microbiology**

**Sample Group: ES032614-0086**

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
458	4/7	1/2 Gallon	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
459	4/25	1/2 Gallon	Buttermilk	Not Found		<1 EHSCC/g				
460		4 Ounces	Raw Milk		Not Found		63000 PAC/ml			

**CONTROLS:**

**Analyzed By:** Susan Beasley

**Plating Date:** 03/19/14    **Time:** 09:50

**Temperature when Analyzed:** 2.0 °C

**Comment:**

**Approved By:** Susan Beasley



**PAC:** 0

**Equip:** 1

**Air Density:** 2 /15 min

**Diluent and NB:** 0 / -

**Incubation Temperature:** 32.5 °C

**Inhibitor Test Used:** Delvo P5

**Inhibitor Positive Control:** Purple

**Inhibitor Negative Control:** Yellow