

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 04/09/18 **Time:** 13:00 **Collector:** Chuck Wood
Temperature Controls: **Raw:** °C **Processed:** 35 °F **Size:** Half Gallon
Processor/Distributor: Cheek Farmstead Creamery **ID#:** 37-173

Sample Receipt:

Date: 04/10/18 **Time:** 07:35
Temperature: **Raw:** °C **Processed:** 1.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES041018-0098

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
692	4-22	1/2 Gallon	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			

CONTROLS:

Analyzed By: Darneice Owens

Plating Date: 04/10/18 **Time:** 09:50

Temperature when Analyzed: 1.0 °C

Comment:

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

Approved By: Susan Beasley

