

## Sample Submission and Reporting Form

## RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

## Sample Collection:

Date: 04/11/2011 Time: 07:45 Collector: Chris Alexander  
Temperature Controls: Raw: 36 °F Processed: 36 °F Size: Half Gallon  
Processor/Distributor: The Creamery ID#: 37-92

## Sample Receipt:

Date: 04/12/2011 Time: 08:15  
Temperature: Raw: 1.0 °C Processed: 2.0 °C  
Received by: Darneice Lyons

## Environmental Microbiology

Sample Group: ES041211-0149

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
562	5/1/11	1/2 Gallon	Whole BM	Not Found		<1 EHSCC/g			
563		4 Ounces	In Plant Raw 36°F		Not Found		4200 PAC/ml		

## CONTROLS:

Analyzed by: Darneice Lyons  
Plating Date: 04/12/2011 Time: 09:30  
Temperature when analyzed: 2.0 °C  
SSF:

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