

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 04/11/16 **Time:** 14:30 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** °C **Processed:** 2.0 °C **Size:** Half Gallon
Processor/Distributor: Ran-Lew Dairy #40843 **ID#:** 37-167

Sample Receipt:

Date: 04/12/16 **Time:** 07:40
Temperature: **Raw:** °C **Processed:** 2.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES041216-0107

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
603	5-2	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
604	4-30	1/2 Gallon	Lowfat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
605	5-2	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
606	5-5	Quart	Buttermilk	Not Found		<1 EHSCC/g				

CONTROLS:

Analyzed By: Darneice Owens

Plating Date: 04/12/16 **Time:** 08:35

Temperature when Analyzed: 2.0 °C

Comment:

Approved By: Susan Beasley

PAC: 0

Equip: 0

Air Density: 1 /15 min

Diluent and NB: 0/-

Incubation Temperature: 32.0 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow