Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

Time: 08:50

Date: 04/11/16 **Time:** 09:00 Collector: Jeff Richardson **Date:** 04/12/16 Time: 07:40

°С Processed: 36 °F Size: Half Gallon °С Raw: Raw: Processed: 1.0 °C **Temperature Controls:** Temperature:

ID#: 37-92 The Creamery Denise Richardson **Processor/Distributor:** Received by:

Sample Group: ES041216-0108 Environmental Microbiology

	SAMPLE IN	FORMATIC	ON	RAW AND PROCESSED DAIRY PRODUCTS				CONTAINERS		
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
607	4-27	1/2 Gallon	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
608	5-10	1/2 Gallon	Buttermilk	Not Found		<1 EHSCC/g				

CONTROLS:

Equip: 0 **PAC**: 0

Analyzed By: Darneice Owens 1 /15 min Air Density: Diluent and NB: 0/-**Plating Date:** 04/12/16

32.0 °C **Incubation Temperature:** 1.0 °C Temperature when Analyzed: Delvo P5 **Inhibitor Test Used:**

Purple Comment: **Inhibitor Positive Control:**

Inhibitor Negative Control: Yellow Approved By: **Susan Beasley** Trean Baarley