

## Sample Submission and Reporting Form

## RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

## Sample Collection:

Date: 04/15/13 Time: 09:00 Collector: Chris Alexander  
 Temperature Controls: Raw: 34 °F Processed: 36 °F Size: Half Gallon  
 Processor/Distributor: The Creamery ID#: 37-92

## Sample Receipt:

Date: 04/16/13 Time: 07:50  
 Temperature: Raw: 0.5 °C Processed: 0.5 °C  
 Received by: Holly Braswell

## Environmental Microbiology

Sample Group: ES041613-0083

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
566	4-30	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g				
567	4-26	1/2 Gallon	Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
568		4 Ounces	Inplant Raw 34°F		Not Found		3400 PAC/ml			

## CONTROLS:

Analyzed By: Holly Braswell

Plating Date: 04/16/13 Time: 08:35

Temperature when Analyzed: 0.5 °C

PAC: 0

Equip: 0

Air Density: 1 /15 min

Diluent and NB: 0 / -

Incubation Temperature: 33.0 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow

Approved By: Susan Beasley