

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 04/22/14 **Time:** 10:00 **Collector:** Jeff Richardson
Temperature Controls: **Raw:** 38 °F **Processed:** 38 °F **Size:** Half Gallon
Processor/Distributor: The Creamery **ID#:** 37-092

Sample Receipt:

Date: 04/23/14 **Time:** 07:45
Temperature: **Raw:** 9.5 °C **Processed:** 2.2 °C
Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES042314-0121

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
596		2 Ounces	In Plant Raw		Not Analyze		NA			
597	5/15	1/2 Gallon	Buttermilk	Not Found		<1 EHSCC/g				
598	5/1	1/2 Gallon	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			

CONTROLS:

Analyzed By: Susan Beasley

Plating Date: 04/23/14 **Time:** 10:00

Temperature when Analyzed: 2.2 °C

Comment: Raw temp control exceeded 4.5°C on receipt. Raw sample #596 not analyzed (NA).

Approved By: Susan Beasley

PAC: 0

Equip: 0

Air Density: 1 /15 min

Diluent and NB: 0 / -

Incubation Temperature: 32.2 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow