

Sample Submission and Reporting Form

**RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS**

**Sample Collection:**

**Date:** 04/23/18    **Time:** 10:00    **Collector:** Jeff Richardson  
**Temperature Controls:**    **Raw:** 38 °F    **Processed:** °C    **Size:** 12 Ounces  
**Processor/Distributor:** ONCE UPON A COW CREAMERY    **ID#:** 37-170

**Sample Receipt:**

**Date:** 04/24/18    **Time:** 07:35  
**Temperature:**    **Raw:** 1.0 °C    **Processed:** 1.0 °C  
**Received by:** Darneice Owens

**Environmental Microbiology**

**Sample Group: ES042418-0095**

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
782	4/27	12 Ounces	Drinkable Yogurt	Not Found		<1 EHSCC/g				
783		3 Ounces	In Plant Raw		Not Found		10,000 PAC/ml			

**CONTROLS:**

**Analyzed By:** Darneice Owens

**Plating Date:** 04/24/18    **Time:** 09:35

**Temperature when Analyzed:** 1.0 °C

**PAC:** 0

**Equip:** 2

**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

**Approved By:** Susan Beasley

