

Sample Submission and Reporting Form

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

**Sample Collection:**

**Date:** 04/24/12      **Time:** 08:45      **Collector:** Chris Alexander  
**Temperature Controls:**      **Raw:** 38 °F      **Processed:** 36 °F      **Size:** Half Gallon  
**Processor/Distributor:** The Creamery      **ID#:** 37-92

**Sample Receipt:**

**Date:** 04/25/12      **Time:** 10:05  
**Temperature:**      **Raw:** 1.0 °C      **Processed:** 1.5 °C  
**Received by:** Susan Beasley

**Environmental Microbiology**

**Sample Group: ES042512-0098**

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
612	6-1	1/2 Gallon	Whole BM	Not Found		1 HSCC/g				
613	5-15	1/2 Gallon	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
614		4 Ounces	In-Plant Raw		Not Found		15000 PAC/ml			

**CONTROLS:**

**Analyzed By:** Joy Hayes

**Plating Date:** 04/25/12      **Time:** 10:15

**Temperature when Analyzed:** 105 °C

**PAC:** 1

**Equip:** 0

**Air Density:** 0 /15 min

**Diluent and NB:** 1 / -

**Incubation Temperature:** 32.0 °C

**Inhibitor Test Used:** Delvo P5

**Inhibitor Positive Control:** Purple

**Inhibitor Negative Control:** Yellow

**Approved By:** Susan Beasley

