

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 05/05/15 **Time:** 07:00 **Collector:** Jeff Richardson
Temperature Controls: **Raw:** 37 °F **Processed:** 37 °F **Size:** Half Gallon
Processor/Distributor: The Creamery **ID#:** 37-92

Sample Receipt:

Date: 05/06/15 **Time:** 07:30
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES050615-0146

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
775	5/25	1/2 Gallon	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
776	6/1	1/2 Gallon	Buttermilk	Not Found		<1 EHSCC/g				
777		3 Ounces	In Plant Raw		Not Found		8800 PAC/ml			

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 05/06/15 **Time:** 08:00

Temperature when Analyzed: 1.0 °C

Comment:

Approved By: Susan Beasley



PAC: 2

Air Density: 0 /15 min

Incubation Temperature:

Inhibitor Test Used:

Inhibitor Positive Control:

Inhibitor Negative Control:

Equip: 3

Diluent and NB: 2/-

32.0 °C

Delvo P5

Purple

Yellow