

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 05/08/17 Time: 10:00 Collector: Joe Briscoe
 Temperature Controls: Raw: 36 °F Processed: 2.0 °C Size: Half Gallon
 Processor/Distributor: Ran-Lew Dairy #40843 ID#: 37-167

Sample Receipt:

Date: 05/09/17 Time: 07:25
 Temperature: Raw: 1.0 °C Processed: 1.0 °C
 Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES050917-0104

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
809	5-28	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
810	5-17	1/2 Gallon	Lowfat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
811	5-24	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
812	6-30	Pint	Buttermilk	Not Found		<1 EHSCC/g				
813		100 mL	In Plant Raw #1 36*		Not Found		<2,500 EPAC/ml			

CONTROLS:

Analyzed By: Darneice Owens

Plating Date: 05/09/17 Time: 08:10

Temperature when Analyzed: 1.0 °C

Comment:

Approved By: Susan Beasley

PAC: 0

Equip: 0

Air Density: 0 /15 min

Diluent and NB: 0/-

Incubation Temperature: 32.0 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow