

## Sample Submission and Reporting Form

## RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

## Sample Collection:

Date: 05/17/2011 Time: 08:45 Collector: Chris Alexander  
 Temperature Controls: Raw: 36 °F Processed: 38 °F Size: Half Gallon  
 Processor/Distributor: The Creamery ID#: 37-92

## Sample Receipt:

Date: 05/18/2011 Time: 08:15  
 Temperature: Raw: 1.0 °C Processed: 1.0 °C  
 Received by: Darneice Lyons

## Environmental Microbiology

Sample Group: ES051811-0133

| 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 |
| 727                | 6-1-11    | 1/2 Gallon | Whole BM          | Not Found                        |           | <1 EHSCC/g               |                         |            |           |
| 728                | 5-24-11   | 1/2 Gallon | Whole Milk        | Not Found                        | Not Found | <1 EPCC/ml               | 670 PAC/ml              |            |           |
| 729                |           | 4 Ounces   | In Plant Raw 36°F |                                  | Not Found |                          | 4100 PAC/ml             |            |           |

## CONTROLS:

Analyzed by: Darneice Lyons  
 Plating Date: 05/18/2011 Time: 09:00  
 Temperature when analyzed: 1.0 °C  
 SSF:

PAC: 0 Equip: 0  
 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