

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 05/20/14 **Time:** 10:00 **Collector:** Jeff Richardson
Temperature Controls: **Raw:** °C **Processed:** 38 °F **Size:** Half Gallon
Processor/Distributor: The Creamery **ID#:** 37-092

Sample Receipt:

Date: 05/21/14 **Time:** 07:45
Temperature: **Raw:** °C **Processed:** 1.5 °C
Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES052214-0119

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
806	5/30	1/2 Gallon	Whole Milk	Not Found	Not Found	<1 EPCC/ml	400 PAC/ml			
807	6/15	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g				

CONTROLS:

Analyzed By: Susan Beasley

Plating Date: 05/21/14 **Time:** 10:00

Temperature when Analyzed: 1.5 °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