

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS**Sample Collection:**

Date: 05/23/16 **Time:** 10:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 37 °F **Processed:** 3 °C **Size:** Half Gallon
Processor/Distributor: Ran-Lew Dairy #40843 **ID#:** 37-167

Sample Receipt:

Date: 05/24/16 **Time:** 07:30
Temperature: **Raw:** 2.0 °C **Processed:** 2.0 °C
Received by: Darneice Owens

Environmental Microbiology**Sample Group: ES052416-0127**

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
859	6-8	Pint	Whole	Not Found	Not Found	<1 EPCC/ml	<2500 EPAC/ml			
860	6-13	Pint	Lowfat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
861	6-13	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	190 PAC/ml			
862	6-18	Quart	Buttermilk	Not Found		<1 EHSCC/g				
863		100 mL	In Plant Raw #1 37*		Not Found		4500 PAC/ml			

CONTROLS:**Analyzed By:** Darneice Owens**Plating Date:** 05/24/16 **Time:** 10:10**Temperature when Analyzed:** 2.0 °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