

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 05/26/15 **Time:** 08:45 **Collector:** Jeff Richardson
Temperature Controls: **Raw:** 39 °F **Processed:** °C **Size:** Half Gallon
Processor/Distributor: MILLS RIVER CREAMERY **ID#:** 37-169

Sample Receipt:

Date: 05/27/15 **Time:** 07:30
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES052715-0101

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
894		3 Ounces	In Plant Raw		Not Found		18000 PAC/ml			
895	6/10	1/2 Gallon	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
896	6/10	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<2500 EPAC/ml			
897	6/12	1/2 Gallon	Buttermilk	Not Found		<1 EHSCC/g				

CONTROLS:

Analyzed By: Darneice Owens

Plating Date: 05/27/15 **Time:** 10:15

Temperature when Analyzed: 1.0 °C

Comment:

Approved By: Susan Beasley

PAC: 0

Air Density: 0 /15 min

Incubation Temperature:

Inhibitor Test Used:

Inhibitor Positive Control:

Inhibitor Negative Control:

Equip: 0

Diluent and NB: 0 / -

32.0 °C

Delvo P5

Purple

Yellow