

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 05/29/18 **Time:** 09:30 **Collector:** Jeff Richardson
Temperature Controls: **Raw:** °C **Processed:** 38 °F **Size:** Half Gallon
Processor/Distributor: The Creamery **ID#:** 37-92

Sample Receipt:

Date: 05/30/18 **Time:** 07:30
Temperature: **Raw:** °C **Processed:** 2.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES053018-0118

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
987	6-8	1/2 Gallon	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<2,500 EPAC/ml			
988	6-11	1/2 Gallon	Buttermilk	Not Found		<1 EHSCC/g				

CONTROLS:

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

Analyzed By: Denise Richardson
Plating Date: 05/30/18 **Time:** 08:35
Temperature when Analyzed: 2.0 °C
Comment:

Approved By: Susan Beasley

