

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 05/29/12 **Time:** 09:00 **Collector:** Chris Alexander
Temperature Controls: **Raw:** 35 °F **Processed:** 36 °F **Size:** Half Gallon
Processor/Distributor: The Creamery **ID#:** 37-92

Sample Receipt:

Date: 05/30/12 **Time:** 07:45
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES053112-0094

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
770	6-17	1/2 Gallon	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
771		4 Ounces	In-Plant Raw 35°F		Not Found		65000 PAC/ml			

CONTROLS:

Analyzed By: Susan Beasley

Plating Date: 05/30/12 **Time:** 08:45

Temperature when Analyzed: 1.0 °C

Comment:

Approved By: Susan Beasley



PAC: 0

Equip: 1

Air Density: 2 /15 min

Diluent and NB: 0 / -

Incubation Temperature: 32.0 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow