

Sample Submission and Reporting Form

**RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS**

**Sample Collection:**

**Date:** 06/01/15      **Time:** 08:30      **Collector:** Jeff Richardson  
**Temperature Controls:**      **Raw:** °C      **Processed:** 39 °F      **Size:** Half Gallon  
**Processor/Distributor:** MILLS RIVER CREAMERY      **ID#:** 37-169

**Sample Receipt:**

**Date:** 06/02/15      **Time:** 07:30  
**Temperature:**      **Raw:** °C      **Processed:** 0.5 °C  
**Received by:** Darneice Owens

**Environmental Microbiology**

**Sample Group: ES060215-0129**

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
940	6/12	Pint	Chocolate Whole Milk	Not Found	Not Found	<1 EHSCC/mL	<2500 EPAC/ml			
941	6/18	1/2 Gallon	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
942	6/15	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g				

**CONTROLS:**

**Analyzed By:** Darneice Owens

**Plating Date:** 06/02/15      **Time:** 10:30

**Temperature when Analyzed:** 0.5 °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