## Sample Submission and Reporting Form

## RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

Trean Baarley

Temperature Controls: Raw: °C Processed: 2.5 °C Size: Half Gallon Temperature: Raw: °C Processed: 2.0 °C

Processor/Distributor: Ran-Lew Dairy #40843 ID#: 37-167 Received by: Darneice Owens

Environmental Microbiology Sample Group: ES060915-0103

	SAMPLE INFORMATION			RA	RAW AND PROCESSED DAIRY PRODUCTS				CONTAINERS		
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC	
970	6-29	Pint	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml				
971	6-29	Pint	Lowfat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml				
972	6-22	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	>200000 EPAC/ml				

## **CONTROLS:**

**PAC**: 0 **Equip**: 0

Air Density: 1 /15 min Diluent and NB: 0/-

Incubation Temperature:32.0 °CInhibitor Test Used:Delvo P5Inhibitor Positive Control:PurpleInhibitor Negative Control:Yellow

Analyzed By: Darneice Owens

**Plating Date:** 06/09/15 **Time:** 09:10

Temperature when Analyzed: 2.0 °C

Comment:

Approved By: Susan Beasley