## Sample Submission and Reporting Form

## RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

**Sample Collection:** Sample Receipt:

Trean Baarley

Approved By:

**Susan Beasley** 

Date: 06/16/15 Time: 15:00 Collector: Joe Briscoe **Date:** 06/17/15 Time: 07:25

°С °С Raw: Processed: 2.5 °C Size: Half Gallon Raw: Processed: 3.0 °C **Temperature Controls:** Temperature:

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

**Environmental Microbiology** Sample Group: ES061715-0085

	SAMPLE IN	FORMAT	ION	RAW AND PROCESSED DAIRY PRODUCTS				CONTAINERS		
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
1030	7-5	Pint	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1031	6-29	Pint	Lowfat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1032	7-3	Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<2500 EPAC/ml			
1033	7-15	Pint	Buttermilk	Not Found		<1 EHSCC/g				

**CONTROLS:** 

PAC: 0 Equip: 0

Analyzed By: Denise Richardson Air Density: 0 /15 min Diluent and NB: 0 / -**Plating Date:** 06/17/15 **Time:** 09:10

32.0 °C **Incubation Temperature:** 3.0 °C Temperature when Analyzed: Inhibitor Test Used: Delvo P5

Purple Comment: **Inhibitor Positive Control: Inhibitor Negative Control:** Yellow