

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS**Sample Collection:**

Date: 06/18/13 **Time:** 09:00 **Collector:** Chris Alexander
Temperature Controls: **Raw:** 34 °F **Processed:** 36 °F **Size:** Half Gallon
Processor/Distributor: The Creamery **ID#:** 37-92

Sample Receipt:

Date: 06/19/13 **Time:** 07:50
Temperature: **Raw:** 0.5 °C **Processed:** 0.5 °C
Received by: Darneice Lyons

Environmental Microbiology**Sample Group: ES061913-0084**

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
875	7-10	1/2 Gallon	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
876	7-25	1/2 Gallon	Whole BM	Not Found		<1 EHSCC/g				
877		4 Ounces	In Plant Raw 34°F		Not Found		4500 PAC/ml			

CONTROLS:**Analyzed By:** Holly Braswell**Plating Date:** 06/19/13 **Time:** 08:55**Temperature when Analyzed:** 0.5 °C**Comment:****Approved By:** Susan Beasley

PAC: 1**Equip:** 1**Air Density:** 1 /15 min**Diluent and NB:** 1 / 0**Incubation Temperature:** 32.0 °C**Inhibitor Test Used:** Delvo P5**Inhibitor Positive Control:** Purple**Inhibitor Negative Control:** Yellow