

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 06/20/16 Time: 11:00 Collector: Joe Briscoe
 Temperature Controls: Raw: 36 °F Processed: 2.5 °C Size: Half Gallon
 Processor/Distributor: Ran-Lew Dairy #40843 ID#: 37-167

Sample Receipt:

Date: 06/21/16 Time: 07:25
 Temperature: Raw: 2.0 °C Processed: 2.0 °C
 Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES062116-0104

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
1039	7-4	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1040	7-12	1/2 Gallon	Low Fat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1041	7-7	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1042	7-15	Quart	Buttermilk	Not Found		<1 EHSCC/g				
1043		100 mL	In Plant Raw 36*		Not Found		6700 PAC/ml			

CONTROLS:

Analyzed By: Darneice Owens

Plating Date: 06/21/16 Time: 08:20

Temperature when Analyzed: 2.0 °C

Comment:

Approved By: Susan Beasley

PAC: 1

Equip: 0

Air Density: 1 /15 min

Diluent and NB: 1/-

Incubation Temperature: 32.0 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow