

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 06/27/2011 Time: 08:45 Collector: Chris Alexander
Temperature Controls: Raw: 34 °F Processed: 34 °F Size: Half Gallon
Processor/Distributor: The Creamery ID#: 37-92

Sample Receipt:

Date: 06/28/2011 Time: 07:45
Temperature: Raw: 1.0 °C Processed: 3.0 °C
Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES062811-0159

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
950	7-10	1/2 Gallon	Whole Milk	Not Found	Not Found	<1 EPCC/ml	320 PAC/ml		
951	7-7	1/2 Gallon	Whole BM	Not Found		<1 EHSCC/g			
952		4 Ounces	In-Plant Raw		Not Found		14000 PAC/ml		

CONTROLS:

Analyzed by: Susan Beasley
Plating Date: 06/28/2011 Time: 10:00
Temperature when analyzed: 3.0 °C
SSF:

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

Incubation temperature: 32.0 °C
Inhibitor test used: Delvo P5
Inhibitor Positive Control: Purple
Inhibitor Negative Control: Yellow

Approved By: Susan Beasley