Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

Time: 08:45

Plating Date: 07-06-16

Date: 07/05/16 **Time:** 09:15 **Collector:** Joe Briscoe **Date:** 07/06/16 **Time:** 07:30

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

Processor/Distributor: Ran-Lew Dairy #40843 ID#: 37-167 Received by: Denise Richardson

Environmental Microbiology Sample Group: ES070616-0121

	SAMPLE IN	IFORMATIC	ON	RAW AND PROCESSED DAIRY PRODUCTS				CONTAINERS		
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
1145	7-26	Pint	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1146	7-25	Pint	Low Fat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1147	7-20	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	54000 EPAC/ml			
1148	7-26	1/2 Gallon	Buttermilk	Not Found		<1 EHSCC/g				

CONTROLS:

PAC: 0 Equip: 1

Analyzed By: Denise Richardson Air Density: 0 /15 min Diluent and NB: 0/-

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

Comment: Inhibitor Positive Control: Purple

Approved By: Susan Beasley

Treat Basley

Inhibitor Negative Control: Yellow