

Sample Submission and Reporting Form

**RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS**

**Sample Collection:**

**Date:** 07/07/15      **Time:** 10:00      **Collector:** Ken Sykes  
**Temperature Controls:**      **Raw:** °C      **Processed:** 33 °F      **Size:** Half Gallon  
**Processor/Distributor:** SIMPLY NATURAL CREAMERY      **ID#:** 37-170

**Sample Receipt:**

**Date:** 07/07/15      **Time:** 12:50  
**Temperature:**      **Raw:** °C      **Processed:** 0.0 °C  
**Received by:** Darneice Owens

**Environmental Microbiology**

**Sample Group: ES070815-0110**

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
1122	7-24	1/2 Gallon	Chocolate Milk	Not Found	Not Found	<1 EHSCC/mL	350 PAC/ml			

**CONTROLS:**

**Analyzed By:** Denise Richardson

**Plating Date:** 07/08/15      **Time:** 09:55

**Temperature when Analyzed:** 3.0 °C

**Comment:**

**Approved By:** Susan Beasley



**PAC:** 0      **Equip:** 0  
**Air Density:** 2 /15 min      **Diluent and NB:** 0/-  
  
**Incubation Temperature:** 32.0 °C  
**Inhibitor Test Used:** Delvo P5  
**Inhibitor Positive Control:** Purple  
**Inhibitor Negative Control:** Yellow