

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 07/14/15 **Time:** 10:00 **Collector:** Jeff Richardson
Temperature Controls: **Raw:** 40 °F **Processed:** °C **Size:** Half Gallon
Processor/Distributor: The Creamery **ID#:** 37-92

Sample Receipt:

Date: 07/15/15 **Time:** 07:30
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES071515-0089

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
1166		3 Ounces	In Plant Raw		Not Found		16000 PAC/ml			
1167	7/21	1/2 Gallon	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1168	8/15	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g				

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 07/15/15 **Time:** 09:25

Temperature when Analyzed: 1.0 °C

Comment:

Approved By: Susan Beasley



PAC: 0

Equip: 0

Air Density: 0 /15 min

Diluent and NB: 0/-

Incubation Temperature: 32.0 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow