

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 07/19/16 **Time:** 15:00 **Collector:** Chuck Wood
Temperature Controls: **Raw:** °C **Processed:** 38 °F **Size:** 100 mL
Processor/Distributor: Cheek Farmstead Creamery **ID#:** 37-

Sample Receipt:

Date: 07/20/16 **Time:** 07:30
Temperature: **Raw:** °C **Processed:** 2.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES072016-0096

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
1251		100 mL	Whole Milk	Not Found						

CONTROLS:

Analyzed By: Darneice Owens

Air Density: /15 min

Plating Date: 07/20/16 **Time:** 10:05

Temperature when Analyzed: 2.0 °C

°C

Comment: New dairy farm; Sample analyzed for Phosphatase activity only per request by Chuck Wood.

Approved By: Susan Beasley