

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS**Sample Collection:**

Date: 07/21/15 **Time:** 12:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** °C **Processed:** 3 °C **Size:** Half Gallon
Processor/Distributor: Ran-Lew Dairy #40843 **ID#:** 37-197

Sample Receipt:

Date: 07/22/15 **Time:** 07:25
Temperature: **Raw:** °C **Processed:** 1.0 °C
Received by: Darneice Owens

Environmental Microbiology**Sample Group: ES072215-0107**

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
1217	8-8	Pint	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1218	8-6	Pint	Lowfat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1219	7-26	Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	>200000 EPAC/ml			
1220	8-13	Quart	Buttermilk	Not Found		<1 EHSCC/g				

CONTROLS:**Analyzed By:** Darneice Owens**Plating Date:** 07/22/15 **Time:** 09:15**Temperature when Analyzed:** 1.0 °C**Comment:****Approved By:** Susan Beasley

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