

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 07/24/12 **Time:** 09:00 **Collector:** Chris Alexander
Temperature Controls: **Raw:** °C **Processed:** 36 °F **Size:** Half Gallon
Processor/Distributor: The Creamery **ID#:** 37-92

Sample Receipt:

Date: 07/25/12 **Time:** 07:30
Temperature: **Raw:** °C **Processed:** 0.5 °C
Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES072512-0169

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
1014	8-8	1/2 Gallon	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1015	8-20	Gallon	Whole BM	Not Found		<1 EHSCC/g				

CONTROLS:

Analyzed By: Susan Beasley
Plating Date: 07/25/12 **Time:** 10:30
Temperature when Analyzed: 0.5 °C

PAC: 0 **Equip:** 1
Air Density: 4 /15 min **Diluent and NB:** 0 / -
Incubation Temperature: 31.5 °C
Inhibitor Test Used: Delvo P5
Inhibitor Positive Control: Purple
Inhibitor Negative Control: Yellow

Comment:

Approved By: Susan Beasley