

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 07/25/2011 Time: 08:45 Collector: Chris Alexander
 Temperature Controls: Raw: 36 °F Processed: 36 °F Size: Half Gallon
 Processor/Distributor: The Creamery ID#: 37-92

Sample Receipt:

Date: 07/26/2011 Time: 08:00
 Temperature: Raw: 1.0 °C Processed: 2.0 °C
 Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES072611-0079

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
1096	8-15	1/2 Gallon	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml		
1097	8-13	1/2 Gallon	Whole BM	Not Found		5 HSCC/g			
1098		4 Ounces	In Plant Raw 36°F		Not Found		11000 PAC/ml		

CONTROLS:

Analyzed by: Joy Hayes
 Plating Date: 07/26/2011 Time: 08:15
 Temperature when analyzed: 2.0 °C
 SSF:

PAC: 0 Equip: 1
 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

Approved By: Susan Beasley