

Sample Submission and Reporting Form

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

Date: 08/18/14 **Time:** 11:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 35 °F **Processed:** 2.5 °C **Size:** Pint
Processor/Distributor: Ran-Lew Dairy #40843 **ID#:** 37-167

Sample Receipt:

Date: 08/19/14 **Time:** 07:35
Temperature: **Raw:** 2.0 °C **Processed:** 1.0 °C
Received by: Denise Richardson

Environmental Microbiology**Sample Group: ES081914-0130**

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
1248	9-4	Pint	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1249	8-27	Pint	Lowfat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1250	8-22	Pint	Coffee Creamer	Not Found	Not Found	<1 EPCC/ml	24000 PAC/ml			
1251		4 Ounces	In Plant Raw #1 35*		Not Found		8500 PAC/ml			

CONTROLS:**Analyzed By:** Darneice Owens**Plating Date:** 08/19/14 **Time:** 10:30**Temperature when Analyzed:** 2.0 °C**Comment:****Approved By:** Susan Beasley

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