

Sample Submission and Reporting Form

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

Date: 08/19/13 **Time:** 10:30 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 38 °F **Processed:** 3 °C **Size:** Half Gallon
Processor/Distributor: The Creamery **ID#:** 37-92

Sample Receipt:

Date: 08/20/13 **Time:** 07:45
Temperature: **Raw:** 3.5 °C **Processed:** 3.5 °C
Received by: Darneice Lyons

Environmental Microbiology**Sample Group: ES082013-0107**

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
1155	9-2	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1156	9-15	1/2 Gallon	Buttermilk	Not Found		<1 EHSCC/g				
1157		2 Ounces	In Plant Raw 38*		Not Found		11000 PAC/ml			

CONTROLS:**Analyzed By:** Darneice Lyons**Plating Date:** 08/20/13 **Time:** 08:30**Temperature when Analyzed:** 3.5 °C**Comment:****Approved By:** Susan Beasley

PAC: 0**Equip:** 0**Air Density:** 1 /15 min**Diluent and NB:** 0/-**Incubation Temperature:** 32.0 °C**Inhibitor Test Used:** Delvo P5**Inhibitor Positive Control:** Purple**Inhibitor Negative Control:** Yellow