

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 08/19/14 **Time:** 10:30 **Collector:** Jeff Richardson
Temperature Controls: **Raw:** °C **Processed:** 40°F **Size:** Half Gallon
Processor/Distributor: The Creamery **ID#:** 37-092

Sample Receipt:

Date: 08/20/14 **Time:** 07:40
Temperature: **Raw:** °C **Processed:** 1.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES082014-0124

| 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 |
| 1281 | 8/28 | 1/2 Gallon | Whole Milk | Not Found | Not Found | <1 EPCC/ml | 370 PAC/ml | | | |
| 1282 | 9/10 | 1/2 Gallon | Butter Mlik | Not Found | | <1 EHSCC/g | | | | |

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 08/20/14 **Time:** 11:00

Temperature when Analyzed: 1.0 °C

Comment:

Approved By: Susan Beasley



PAC: 0

Equip: 0

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