

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 08/21/12 Time: 09:00 Collector: Chris Alexander
 Temperature Controls: Raw: 36 °F Processed: 36 °F Size: Half Gallon
 Processor/Distributor: The Creamery ID#: 37-92

Sample Receipt:

Date: 08/22/12 Time: 08:00
 Temperature: Raw: 1.5 °C Processed: 1.5 °C
 Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES082212-0147

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
1204	9-30	1/2 Gallon	Whole BM	Not Found		<1 EHSCC/g				
1205	8-31	1/2 Gallon	Whole Milk	Not Found	Not Found	<1 EPCC/ml	2700 PAC/ml			
1206		4 Ounces	In Plant Raw 36°F		Not Found		63000 PAC/ml			

CONTROLS:

Analyzed By: Darneice Lyons

Plating Date: 08/22/12 Time: 10:00

Temperature when Analyzed: 1.5 °C

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

Approved By: Susan Beasley