

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 08/26/14 **Time:** 09:30 **Collector:** Jeff Richardson
Temperature Controls: **Raw:** 36 °F **Processed:** 36 °F **Size:** Gallon
Processor/Distributor: MILLS RIVER CREAMERY **ID#:** 37-169

Sample Receipt:

Date: 08/27/14 **Time:** 07:30
Temperature: **Raw:** 0.5 °C **Processed:** 0.5 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES082714-0104

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
1301		3 Ounces	In Plant Raw		Not Found		<2500 EPAC/ml			
1302	9/6	Gallon	Whole Cow Milk	Not Found	Not Found	<1 EPCC/ml	440 PAC/ml			

CONTROLS:

Analyzed By: Darneice Owens

Plating Date: 08/27/14 **Time:** 08:35

Temperature when Analyzed: 0.5 °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