

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 08/26/14 **Time:** 14:30 **Collector:** Jeff Richardson
Temperature Controls: **Raw:** 38 °F **Processed:** °C **Size:** 3 Ounces
Processor/Distributor: The Creamery **ID#:** 37-093

Sample Receipt:

Date: 08/27/14 **Time:** 07:30
Temperature: **Raw:** 1.0 °C **Processed:** °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES082714-0105

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
1303		3 Ounces	In Plant Raw		Not Found		65000 PAC/ml			

CONTROLS:

Analyzed By: Darneice Owens

Plating Date: 08-27-14 **Time:** 08:45

Temperature when Analyzed: 1.0 °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