

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 08/29/2011 Time: 09:00 Collector: Chris Alexander
 Temperature Controls: Raw: 36 °F Processed: 38 °F Size: Half Gallon
 Processor/Distributor: The Creamery ID#: 37-92

Sample Receipt:

Date: 08/30/2011 Time: 10:20
 Temperature: Raw: 1.0 °C Processed: 1.0 °C
 Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES083011-0150

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
1287	9-15	1/2 Gallon	Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml		
1288	10-1	1/2 Gallon	Whole BM	Not Found		<1 EHSCC/g			
1289		4 Ounces	In Plant Raw		Not Found		4200 PAC/ml		

CONTROLS:

Analyzed by: Darneice Lyons
 Plating Date: 08/30/2011 Time: 10:45
 Temperature when analyzed: 1.0 °C
 SSF:

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

Approved By: Susan Beasley