

## Sample Submission and Reporting Form

**RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS****Sample Collection:**

**Date:** 09/06/16 **Time:** 09:45 **Collector:** Jeff Richardson  
**Temperature Controls:** **Raw:** 37 °F **Processed:** 37 °F **Size:** Half Gallon  
**Processor/Distributor:** The Creamery **ID#:** 37-92

**Sample Receipt:**

**Date:** 09/07/16 **Time:** 07:20  
**Temperature:** **Raw:** 2.0 °C **Processed:** 2.0 °C  
**Received by:** Darneice Owens

**Environmental Microbiology****Sample Group: ES090716-0119**

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
1558	9/26	1/2 Gallon	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1559	10/15	1/2 Gallon	Buttermilk	Not Found		<1 EHSCC/g				
1560		3 Ounces	In Plant Raw		Not Found		3500 PAC/ml			

**CONTROLS:****Analyzed By:** Susan Beasley**Plating Date:** 09-07-16 **Time:** 10:05**Temperature when Analyzed:** 2.0 °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