

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 09/09/14 **Time:** 08:30 **Collector:** Jeff Richardson
Temperature Controls: **Raw:** 38 °F **Processed:** 40 °F **Size:** Half Gallon
Processor/Distributor: MILLS RIVER CREAMERY **ID#:** 37-169

Sample Receipt:

Date: 09/10/14 **Time:** 07:30
Temperature: **Raw:** 0.0 °C **Processed:** 0.0 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES091014-0133

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
1361		3 Ounces	In Plant Raw Milk		Not Found		<2500 EPAC/ml			
1362		1/2 Gallon	Whole Cow Milk	Not Found	Not Found	<1 EPCC/ml	930 PAC/ml			

CONTROLS:

Analyzed By: Darneice Owens

Plating Date: 09/10/14 **Time:** 09:30

Temperature when Analyzed: 0.0 °C

Comment:

Approved By: Susan Beasley



PAC: 1

Equip: 0

Air Density: 0 /15 min

Diluent and NB: 1/-

Incubation Temperature:

32.0 °C

Inhibitor Test Used:

Delvo P5

Inhibitor Positive Control:

Purple

Inhibitor Negative Control:

Yellow