

Sample Submission and Reporting Form

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

Date: 09/16/13 **Time:** 14:37 **Collector:** Jeff Richardson
Temperature Controls: **Raw:** 45 °F **Processed:** 41 °F **Size:** Half Gallon
Processor/Distributor: The Creamery **ID#:** 37-92

Sample Receipt:

Date: 09/17/13 **Time:** 07:50
Temperature: **Raw:** 3.5 °C **Processed:** 4.0 °C
Received by: Darneice Lyons

Environmental Microbiology**Sample Group: ES091713-0097**

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
1318	10-4	1/2 Gallon	Whole Milk	Not Found	Not Found	14 PCC/ml	8400 PAC/ml			
1319	10-15	1/2 Gallon	Whole Buttermilk	Not Found		21 HSCC/g				
1320		2 Ounces	In Plant Raw 45*		Not Found		38000 PAC/ml			

CONTROLS:**Analyzed By:** Darneice Lyons**Plating Date:** 09/17/13 **Time:** 08:40**Temperature when Analyzed:** 4.0 °C**Comment:****Approved By:** Susan Beasley

PAC: 0**Equip:** 0**Air Density:** 1 /15 min**Diluent and NB:** 0/-**Incubation Temperature:** 32.5 °C**Inhibitor Test Used:** Delvo P5**Inhibitor Positive Control:** Purple**Inhibitor Negative Control:** Yellow