

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 09/24/12 Time: 09:00 Collector: Chris Alexander
Temperature Controls: Raw: °C Processed: 38 °F Size: Half Gallon
Processor/Distributor: The Creamery ID#: 37-92

Sample Receipt:

Date: 09/25/12 Time: 08:00
Temperature: Raw: °C Processed: 0.5 °C
Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES092512-0145

| 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 |
| 1336 | 10-15 | 1/2 Gallon | Whole BM | Not Found | | <1 EHSCC/g | | | | |
| 1337 | 10-2 | 1/2 Gallon | Whole Milk | Not Found | Not Found | <1 EPCC/ml | <250 EPAC/ml | | | |

CONTROLS:

Analyzed By: Darneice Lyons

Plating Date: 09/25/12 Time: 10:40

Temperature when Analyzed: 0.5 °C

PAC: 0

Equip: 1

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

