

Sample Submission and Reporting Form

**RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS**

**Sample Collection:**

**Date:** 09/29/14      **Time:** 14:00      **Collector:** Jeff Richardson  
**Temperature Controls:**      **Raw:** 42 °F      **Processed:** 37 °F      **Size:** Half Gallon  
**Processor/Distributor:** The Creamery      **ID#:** 37-092

**Sample Receipt:**

**Date:** 10/01/14      **Time:** 07:35  
**Temperature:**      **Raw:** 1.0 °C      **Processed:** 1.0 °C  
**Received by:** Denise Richardson

**Environmental Microbiology**

**Sample Group: ES100114-0130**

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
1455	10/10	1/2 Gallon	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1456	11/4	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g				
1457		3 Ounces	In Plant Raw		Not Found		4600 PAC/ml			

**CONTROLS:**

**Analyzed By:** Denise Richardson

**Plating Date:** 10/01/14      **Time:** 11:10

**Temperature when Analyzed:** 1.0 °C

**Comment:**

**Approved By:** Susan Beasley

**PAC:** 0

**Equip:** 0

**Air Density:** 2 /15 min

**Diluent and NB:** 0 / -

**Incubation Temperature:** 32.0 °C

**Inhibitor Test Used:** Delvo P5

**Inhibitor Positive Control:** Purple

**Inhibitor Negative Control:** Yellow