

## Sample Submission and Reporting Form

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

**Date:** 10/01/13      **Time:** 10:30      **Collector:** Joe Briscoe  
**Temperature Controls:**      **Raw:** °C      **Processed:** 2.5 °C      **Size:** Quart  
**Processor/Distributor:** Wholesome Country Creamery      **ID#:** 37-166

**Sample Receipt:**

**Date:** 10/02/13      **Time:** 07:50  
**Temperature:**      **Raw:** °C      **Processed:** 3.0 °C  
**Received by:** Darneice Lyons

**Environmental Microbiology****Sample Group: ES100213-0126**

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
1413	10-10	Quart	Whole Milk	Not Found	Not Found	<1 EPCC/ml	>200000 EPAC/ml			
1414	12-10	Quart	Whole Yogurt	Not Found		<1 EHSCC/g				

**CONTROLS:****Analyzed By:** Darneice Lyons**Plating Date:** 10/02/13      **Time:** 08:50**Temperature when Analyzed:** 3.0 °C**Comment:****Approved By:** Susan Beasley

**PAC:** 0**Equip:** 0**Air Density:** 0 /15 min**Diluent and NB:** 0/-**Incubation Temperature:** 32.8 °C**Inhibitor Test Used:** Delvo P5**Inhibitor Positive Control:** Purple**Inhibitor Negative Control:** Yellow