

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 10/07/14 Time: 09:30 Collector: Jeff Richardson
Temperature Controls: Raw: 38 °F Processed: 38 °F Size: Half Gallon
Processor/Distributor: MILLS RIVER CREAMERY ID#: 37-169

Sample Receipt:

Date: 10/08/14 Time: 07:30
Temperature: Raw: 1.0 °C Processed: 1.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES100814-0108

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
1486	10/21	1/2 Gallon	Whole Cow Milk	Not Found	Not Found	<1 EPCC/ml	320 PAC/ml			
1487		3 Ounces	In Plant Raw		Not Found		4100 PAC/ml			

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 10/08/14 Time: 08:50

Temperature when Analyzed: 1.0 °C

Comment:

Approved By: Susan Beasley



PAC: 0

Equip: 0

Air Density: 0 /15 min

Diluent and NB: 0 / -

Incubation Temperature: 32.0 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow