

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 10/09/17 **Time:** 10:00 **Collector:** Chuck Wood
Temperature Controls: **Raw:** °C **Processed:** 38 °F **Size:** Half Gallon
Processor/Distributor: Cheek Farmstead Creamery **ID#:** 37-

Sample Receipt:

Date: 10/10/17 **Time:** 07:35
Temperature: **Raw:** °C **Processed:** 1.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES101017-0095

| 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 |
| 1784 | 10-22 | Gallon | Whole Milk | Not Found | Not Found | <1 EPCC/ml | <250 EPAC/ml | | | |

CONTROLS:

Analyzed By: Darneice Owens

Plating Date: 10/10/17 **Time:** 09:15

Temperature when Analyzed: 1.0 °C

Comment:

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

Approved By: Susan Beasley

