Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

Temperature Controls: Raw: °C Processed: 2.5 °C Size: Half Gallon Temperature: Raw: °C Processed: 1.0 °C

Processor/Distributor: Ran-Lew Dairy #40843 ID#: 37-167 Received by: Darneice Owens

Environmental Microbiology Sample Group: ES101415-0121

	SAMPLE IN	FORMATI	ON	RAW AND PROCESSED DAIRY PRODUCTS				CONTAINERS		
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
1702	11-2	Pint	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1703	10-27	Pint	Lowfat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1704	10-29	Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<2500 EPAC/ml			
1705	11-4	Quart	Buttermilk	Not Found		<1 EHSCC/g				

CONTROLS:

PAC: 1 Equip: 1

Air Density: 0 /15 min Diluent and NB: 1/-

Incubation Temperature: 32.0 °C
Inhibitor Test Used: Delvo P5
Inhibitor Positive Control: Purple
Inhibitor Negative Control: Yellow

Temperature when Analyzed:

Comment:

Approved By: Susan Beasley

Analyzed By: Denise Richardson

Time: 08:30

Trean Baarley

1.0 °C

Plating Date: 10/14/15