

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 10/14/14 **Time:** 14:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 38 °F **Processed:** 2 °C **Size:** Half Gallon
Processor/Distributor: Ran-Lew Dairy #40843 **ID#:** 37-167

Sample Receipt:

Date: 10/15/14 **Time:** 07:30
Temperature: **Raw:** 1.0 °C **Processed:** 2.0 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES101514-0117

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
1558	11-3	Quart	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1559	10-26	1/2 Gallon	Lowfat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1560	10-26	Quart	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<2500 EPAC/ml			
1561		4 Ounces	In Plant Raw #1 38*		Not Found		5000 PAC/ml			

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 10/15/14 **Time:** 10:25

Temperature when Analyzed: 2.0 °C

Comment:

Approved By: Susan Beasley

PAC: 0

Air Density: 0 /15 min

Incubation Temperature:

Inhibitor Test Used:

Inhibitor Positive Control:

Inhibitor Negative Control:

Equip: 0

Diluent and NB: 0/-

32.0 °C

Delvo P5

Purple

Yellow