

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 10/15/13 **Time:** 10:00 **Collector:** Jeff Richardson
Temperature Controls: **Raw:** 39 °F **Processed:** 36 °F **Size:** Half Gallon
Processor/Distributor: The Creamery **ID#:** 37-92

Sample Receipt:

Date: 10/16/13 **Time:** 08:00
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES101613-0129

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
1518	10/28	1/2 Gallon	Whole Milk	Not Found	Not Found	<1 EPCC/ml	510 PAC/ml			
1519	11/17	1/2 Gallon	Buttermilk	Not Found		<1 EHSCC/g				
1520		2 Ounces	Raw		Not Found		3600 PAC/ml			

CONTROLS:

Analyzed By: Susan Beasley

Plating Date: 10/16/13 **Time:** 09:40

Temperature when Analyzed: 1.0 °C

Comment:

Approved By: Susan Beasley

PAC: 0

Equip: 1

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