

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 10/21/14 **Time:** 10:00 **Collector:** Jeff Richardson
Temperature Controls: **Raw:** 32 °F **Processed:** 35 °F **Size:** Half Gallon
Processor/Distributor: The Creamery **ID#:** 37-092

Sample Receipt:

Date: 10/22/14 **Time:** 07:30
Temperature: **Raw:** °C **Processed:** 0.5 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES102214-0139

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
1629	10/28	1/2 Gallon	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1630	11/10	1/2 Gallon	Buttermilk	Not Found		2 HSCC/g				
1631		3 Ounces	In Plant Raw		Not Analyze		NA			

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 10/22/14 **Time:** 10:05

Temperature when Analyzed: 0.5 °C

Comment: In Plant Raw sample #1631 and Raw temp control were received frozen and raw sample was not analyzed. NA = Not Analyzed

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