

## Sample Submission and Reporting Form

## RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

## Sample Collection:

Date: 10/22/12 Time: 09:00 Collector: Chris Alexander  
 Temperature Controls: Raw: 36 °F Processed: 34 °F Size: Half Gallon  
 Processor/Distributor: The Creamery ID#: 37-92

## Sample Receipt:

Date: 10/23/12 Time: 08:00  
 Temperature: Raw: 1.0 °C Processed: 2.0 °C  
 Received by: Darneice Lyons

## Environmental Microbiology

Sample Group: ES102312-0132

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
1512	12-10	1/2 Gallon	Whole BM	Not Found		<1 EHSCC/g				
1513	10-26	1/2 Gallon	Whole Milk	Not Found	Not Found	<1 EPCC/ml	14000 PAC/ml			
1514	11-15-12	1/2 Gallon	Egg Nog	Not Found		<1 EHSCC/g	<250 EPAC/g			
1515		4 Ounces	In Plant Raw 36°F		Not Found		43000 PAC/ml			

## CONTROLS:

Analyzed By: Susan Beasley

PAC: 0

Equip: 0

Plating Date: 10/23/12 Time: 09:00

Air Density: 3 /15 min

Diluent and NB: 0 / -

Temperature when Analyzed: 2.0 °C

Incubation Temperature: 32.0 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow

Approved By: Susan Beasley