

Sample Submission and Reporting Form

**RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS**

**Sample Collection:**

**Date:** 11/05/13    **Time:** 10:00    **Collector:** Jeff Richardson  
**Temperature Controls:**    **Raw:** 35 °F    **Processed:** 35 °F    **Size:** Half Gallon  
**Processor/Distributor:** The Creamery    **ID#:** 37-92

**Sample Receipt:**

**Date:** 11/06/13    **Time:** 07:40  
**Temperature:**    **Raw:** 0.5 °C    **Processed:** 1.5 °C  
**Received by:** Holly Braswell

**Environmental Microbiology**

**Sample Group: ES110613-0114**

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
1620	12/1	1/2 Gallon	Buttermilk	Not Found		<1 EHSCC/g				
1621	11/25	1/2 Gallon	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1622		2 Ounces	Raw		Not Found		6000 PAC/ml			

**CONTROLS:**

**Analyzed By:** Darneice Lyons  
**Plating Date:** 11/06/13    **Time:** 09:45  
**Temperature when Analyzed:** 1.5 °C

**PAC:** 2    **Equip:** 0  
**Air Density:** 2 /15 min    **Diluent and NB:** 2 / -  
**Incubation Temperature:** 32.0 °C  
**Inhibitor Test Used:** Delvo P5  
**Inhibitor Positive Control:** Purple  
**Inhibitor Negative Control:** Yellow

**Approved By:** Susan Beasley