

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 11/15/2011 Time: 08:30 Collector: Chris Alexander
Temperature Controls: Raw: 36 °F Processed: 38 °F Size: Half Gallon
Processor/Distributor: The Creamery ID#: 37-92

Sample Receipt:

Date: 11/16/2011 Time: 07:45
Temperature: Raw: 2.0 °C Processed: 2.5 °C
Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES111611-0169

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
1677	12-13	1/2 Gallon	Whole BM	Not Found		>150 EHSCC/g			
1678		4 Ounces	In Plant Raw		Not Found		5500 PAC/ml		

CONTROLS:

Analyzed by: Susan Beasley
Plating Date: 11/16/2011 Time: 08:45
Temperature when analyzed: 2.5 °C
SSF:

PAC: 0 Equip: 0
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

Approved By: Susan Beasley