

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 11/17/15 **Time:** 09:30 **Collector:** Jeff Richardson
Temperature Controls: **Raw:** °C **Processed:** 36 °F **Size:** Half Gallon
Processor/Distributor: The Creamery **ID#:** 37-92

Sample Receipt:

Date: 11/18/15 **Time:** 07:25
Temperature: **Raw:** °C **Processed:** 1.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES111815-0113

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
1934	12/15	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g				
1935	11/27	1/2 Gallon	Whole Milk	Not Found	Not Found	<1 EPCC/ml	2600 PAC/ml			

CONTROLS:

Analyzed By: Denise Richardson
Plating Date: 11-18-15 **Time:** 09:20
Temperature when Analyzed: 1.0 °C

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