

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS**Sample Collection:**

Date: 11/18/14 **Time:** 09:00 **Collector:** Jeff Richardson
Temperature Controls: **Raw:** 35 °F **Processed:** 35 °F **Size:** Half Gallon
Processor/Distributor: The Creamery **ID#:** 37-092

Sample Receipt:

Date: 11/19/14 **Time:** 07:35
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Denise Richardson

Environmental Microbiology**Sample Group: ES111914-0073**

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
1782		1/2 Gallon	Egg Nog	Not Found		<1 EHSCC/g	<2500 EPAC/g			
1783	12/10	1/2 Gallon	Buttermilk	Not Found		<1 EHSCC/g				
1784	12/4	1/2 Gallon	Whole Cow Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1785		3 Ounces	In Plant Raw		Not Found		26000 PAC/ml			

CONTROLS:**Analyzed By:** Denise Richardson**Plating Date:** 11/19/14 **Time:** 08:25**Temperature when Analyzed:** 1.0 °C**Comment:****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