Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

Trean Baarley

Temperature Controls: Raw: 35 °F Processed: 2 °C Size: Pint Temperature: Raw: 1.0 °C Processed: 1.0 °C

Processor/Distributor: Ran-Lew Dairy #40843 ID#: 37-167 Received by: Darneice Owens

Environmental Microbiology Sample Group: ES120914-0092

	SAMPLE IN	IFORMATIO	ON	RAW AND PROCESSED DAIRY PRODUCTS				CONTAINERS		
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
1878	12-27	Pint	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1879	12-24	Pint	Lowfat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1880	12-24	Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<2500 EPAC/ml			
1881		4 Ounces	In Plant Raw #1 35*		Not Found		<2500 EPAC/ml			

CONTROLS:

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

Plating Date: 12/09/14 **Time:** 10:25

Temperature when Analyzed: 1.0 °C

Comment:

Approved By: Susan Beasley