

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 12/08/15 **Time:** 13:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 36 °F **Processed:** 2 °C **Size:** Half Gallon
Processor/Distributor: Ran-Lew Dairy #40843 **ID#:** 37-167

Sample Receipt:

Date: 12/09/15 **Time:** 07:35
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES120915-0128

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
2078	12-28	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
2079	12-29	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
2080	12-21	1/2 Gallon	Lowfat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
2081	1-1	Quart	Buttermilk	Not Found		<1 EHSCC/g				
2082		100 mL	In Plant Raw #1		Not Found		<2500 EPAC/ml	410000		

SSF: 4050

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 12/09/15 **Time:** 10:55

Temperature when Analyzed: 1.0 °C

Comment: DMSCC requested for Sample #2082 In Plant Raw #1.

Approved By: Susan Beasley

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