

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 12/09/13 Time: 12:30 Collector: Jeff Richardson
 Temperature Controls: Raw: 39 °F Processed: 38 °F Size: Half Gallon
 Processor/Distributor: The Creamery ID#: 37-92

Sample Receipt:

Date: 12/10/13 Time: 07:50
 Temperature: Raw: 0.5 °C Processed: 1.5 °C
 Received by: Holly Braswell

Environmental Microbiology

Sample Group: ES121013-0094

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
1778	12/20	1/2 Gallon	Whole Milk	Not Found	Not Found	<1 EPCC/ml	2100 PAC/ml			
1779	1/1/14	1/2 Gallon	Egg Nog	Not Found		<1 EHSCC/g	<2500 EPAC/g			
1780	1/15	1/2 Gallon	Buttermilk	Not Found		<1 EHSCC/g				
1781		2 Ounces	Raw		Not Found		11000 PAC/ml			
1782		2 Ounces	Raw		Not Found		23000 PAC/ml			

CONTROLS:

Analyzed By: Susan Beasley

Plating Date: 12/10/13 Time: 09:15

Temperature when Analyzed: 1.5 °C

Comment:

Approved By: Susan Beasley

PAC: 1

Equip: 1

Air Density: 0 /15 min

Diluent and NB: 1 / -

Incubation Temperature: 32.0 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow