## Sample Submission and Reporting Form

## RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

Temperature Controls: Raw: 39 °F Processed: 36 °F Size: Half Gallon Temperature: Raw: 1.0 °C Processed: 1.0 °C

Processor/Distributor: The Creamery ID#: 37-092 Received by: Denise Richardson

Environmental Microbiology Sample Group: ES121014-0082

	SAMPLE IN	NFORMATIO	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	
1890		3 Ounces	In Plant Raw		Not Found		12000 PAC/ml				
1891	1/5/15	1/2 Gallon	Buttermilk	Not Found		<1 EHSCC/g					
1892	12/27	1/2 Gallon	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml				
1893	12/6	1/2 Gallon	Egg Nog	Not Found		<1 EHSCC/g	LIQ				

**CONTROLS:** 

PAC: 0 Equip: 1

Analyzed By: Denise Richardson Air Density: 1 /15 min Diluent and NB: 0/-

Temperature when Analyzed: 1.0 °C Incubation Temperature: 32.0 °C Inhibitor Test Used: Delvo P5

Comment: Sample #1893 Manufactured code date 12/6; Both dilutions for Standard Plate Inhibitor Positive Control: Purple

Count had excessive liquefiers (LIQ); unable to determine count.

Time: 08:30

Plating Date:

12/10/14

Approved By: Susan Beasley

Treat Baseley

Inhibitor Negative Control: Yellow