

## Sample Submission and Reporting Form

## RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

## Sample Collection:

Date: 12/10/12 Time: 08:30 Collector: Chris Alexander  
 Temperature Controls: Raw: 38 °F Processed: 38 °F Size: Half Gallon  
 Processor/Distributor: The Creamery ID#: 37-92

## Sample Receipt:

Date: 12/11/12 Time: 08:00  
 Temperature: Raw: 0.5 °C Processed: 0.5 °C  
 Received by: Susan Beasley

## Environmental Microbiology

Sample Group: ES121112-0132

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
1773	12/27	1/2 Gallon	Egg Nog	Not Found		<1 EHSCC/g	<250 EPAC/g			
1774	1/5	1/2 Gallon	BM	Not Found		<1 EHSCC/g				
1775	12/14	1/2 Gallon	Whole Milk	Not Found	Not Found	<1 EPCC/ml	>200000 EPAC/ml			
1776		4 Ounces	In-Plant Raw 38°F		Not Found		6200 PAC/ml			

## CONTROLS:

Analyzed By: Darneice Lyons

PAC: 0

Equip: 0

Plating Date: 12/11/12 Time: 11:00

Air Density: 0 /15 min

Diluent and NB: 0/-

Temperature when Analyzed: 0.5 °C

Incubation Temperature: 32.0 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow

Comment:

Approved By: Susan Beasley

