

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS**Sample Collection:**

Date: 12/12/16 **Time:** 12:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** °C **Processed:** 2.5 °C **Size:** Half Gallon
Processor/Distributor: Ran-Lew Dairy #40843 **ID#:** 37-167

Sample Receipt:

Date: 12/13/16 **Time:** 07:25
Temperature: **Raw:** °C **Processed:** 2.0 °C
Received by: Darneice Owens

Environmental Microbiology**Sample Group: ES121316-0142**

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
2130	1-1	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
2131	1-1	1/2 Gallon	Lowfat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
2132	1-4	1/2 Gallon	Buttermilk	Not Found		<1 EHSCC/g				

CONTROLS:**Analyzed By:** Darneice Owens**Plating Date:** 12/13/16 **Time:** 08:30**Temperature when Analyzed:** 2.0 °C**Comment:** Chocolate sample listed on sample submission form was not received in cooler.**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