

## Sample Submission and Reporting Form

## RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

## Sample Collection:

Date: 12/15/14 Time: 08:30 Collector: Jeff Richardson  
Temperature Controls: Raw: 38 °F Processed: 38 °F Size: Half Gallon  
Processor/Distributor: MILLS RIVER CREAMERY ID#: 37-169

## Sample Receipt:

Date: 12/16/14 Time: 07:30  
Temperature: Raw: 1.0 °C Processed: 1.0 °C  
Received by: Denise Richardson

## Environmental Microbiology

Sample Group: ES121614-0104

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
1931	1/2/15	1/2 Gallon	Whole Milk	Not Found	Not Found	<1 EPCC/ml	600 PAC/ml			
1932	1/2/15	1/2 Gallon	Choc Milk	Not Found	Not Found	<1 EHSCC/mL	<2500 EPAC/ml			

## CONTROLS:

Analyzed By: Darneice Owens

Plating Date: 12/16/14 Time: 08:45

Temperature when Analyzed: 1.0 °C

Comment: In Plant Raw Milk 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