

## Sample Submission and Reporting Form

## RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

## Sample Collection:

Date: 12/19/2011 Time: 08:30 Collector: Chris Alexander  
 Temperature Controls: Raw: 36 °F Processed: 38 °F Size: Half Gallon  
 Processor/Distributor: The Creamery ID#: 37-92

## Sample Receipt:

Date: 12/20/2011 Time: 07:45  
 Temperature: Raw: 1.0 °C Processed: 1.0 °C  
 Received by: Joy Hayes

## Environmental Microbiology

Sample Group: ES122011-0086

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
1878	1-15	1/2 Gallon	Whole BM	Not Found		<1 EHSCC/g			
1879	12-28	1/2 Gallon	Whole Milk	Not Found	Not Found	<1 EPCC/ml	12000 PAC/ml		
1880	1-25	1/2 Gallon	Egg Nog	Not Found		<1 EHSCC/g	<250 EPAC/g		
1881		4 Ounces	In-Plant Raw 36*		Not Found		5500 PAC/ml		

## CONTROLS:

Analyzed by: Susan Beasley  
 Plating Date: 12/20/2011 Time: 09:50  
 Temperature when analyzed: 1.0 °C  
 SSF:

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

Approved By: Susan Beasley