## Sample Submission and Reporting Form

## RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

**Date:** 12/19/17 **Time:** 11:30 **Collector:** Jeff Richardson **Date:** 12/20/17 **Time:** 07:30

Temperature Controls: Raw: 38 °F Processed: °C Size: 3 Ounces Temperature: Raw: 1.0 °C Processed: °C

**Processor/Distributor:** The Creamery **ID#**: 37-92 **Received by**: Denise Richardson

Environmental Microbiology Sample Group: ES122017-0097

•	SAMPLE IN	IFORMATIO	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
2364		3 Ounces	In Plant Raw		Not Found		3,500 PAC/ml			

**CONTROLS:** 

PAC: 2 Equip: 0

Analyzed By: Darneice Owens Air Density: 0 /15 min Diluent and NB: 2 / -

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

Comment: Inhibitor Positive Control: Purple Inhibitor Negative Control: Yellow

Approved By: Susan Beasley Susan Beasley

Time: 10:05

**Plating Date:** 12/20/17

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