

Sample Submission and Reporting Form

**RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS**

**Sample Collection:**

**Date:** 01/02/18    **Time:** 11:00    **Collector:** Ginger Wilborn  
**Temperature Controls:**    **Raw:** 43 °F    **Processed:** 39 °F    **Size:** Half Gallon  
**Processor/Distributor:** Ran-Lew Dairy #40843    **ID#:** 37-169

**Sample Receipt:**

**Date:** 01/02/18    **Time:** 13:20  
**Temperature:**    **Raw:** 1.0 °C    **Processed:** 1.0 °C  
**Received by:** Darneice Owens

**Environmental Microbiology**

**Sample Group: ES010218-0027**

SAMPLE INFORMATION				RAW AND PROCESSED DAIRY PRODUCTS				CONTAINERS		
Lab No	Code	Date	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
1		1/22	1/2 Gallon Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
2		1/18	1/2 Gallon Lowfat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
3		1/19	1/2 Gallon Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
4		1/27	1/2 Gallon Buttermilk	Not Found		<1 EHSCC/g				
5			3 Ounces Farm Raw #1		Not Found		<2,500 EPAC/ml	420,000		

**SSF:** 4050

**CONTROLS:**

**Analyzed By:** Denise Richardson  
**Plating Date:** 01/03/18    **Time:** 08:10  
**Temperature when Analyzed:** 2.0 °C  
**Comment:**

**PAC:** 0    **Equip:** 0  
**Air Density:** 2 /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

