

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 01/31/17 **Time:** 09:00 **Collector:** Jeff Richardson
Temperature Controls: **Raw:** °C **Processed:** 39 °F **Size:** Half Gallon
Processor/Distributor: The Creamery **ID#:** 37-92

Sample Receipt:

Date: 02/01/17 **Time:** 07:30
Temperature: **Raw:** °C **Processed:** 1.0 °C
Received by: Denise Richardson

Environmental Microbiology

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Sample Group: ES020117-0119

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 |
|--------|-----------|------------|-------------|---------------|-----------|--------------------------|-------------------------|-------|------|------|
| 151 | 3-16 | 1/2 Gallon | Buttermilk | Not Found | | <1 EHSCC/g | | | | |
| 152 | 2-14 | 1/2 Gallon | Whole Milk | Not Found | Not Found | <1 EPCC/ml | <250 EPAC/ml | | | |

CONTROLS:

Analyzed By: Denise Richardson
Plating Date: 02-01-17 **Time:** 08:25
Temperature when Analyzed: 1.0 °C

PAC: 0 **Equip:** 0
Air Density: 1 /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