

Sample Submission and Reporting Form

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

**Sample Collection:**

**Date:** 02/06/18    **Time:** 11:00    **Collector:** Chuck Wood  
**Temperature Controls:**    **Raw:** °C    **Processed:** 36 °F    **Size:** Half Gallon  
**Processor/Distributor:** Cheek Farmstead Creamery    **ID#:** 37-173

**Sample Receipt:**

**Date:** 02/07/18    **Time:** 09:30  
**Temperature:**    **Raw:** °C    **Processed:** 2.0 °C  
**Received by:** Denise Richardson

**Environmental Microbiology**

**Sample Group: ES020718-0108**

**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
245			1/2 Gallon	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			

**CONTROLS:**

**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

**Analyzed By:** Denise Richardson  
**Plating Date:** 02/07/18    **Time:** 09:45  
**Temperature when Analyzed:** 2.0 °C  
**Comment:**

**Approved By:** Susan Beasley

