

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 02/19/18 **Time:** 09:30 **Collector:** Jeff Richardson
Temperature Controls: **Raw:** 38 °F **Processed:** 35 °F **Size:** Half Gallon
Processor/Distributor: The Creamery **ID#:** 37-92

Sample Receipt:

Date: 02/20/18 **Time:** 07:40
Temperature: **Raw:** 1.0 °C **Processed:** 2.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES022018-0115

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
296	2-20	1/2 Gallon	Buttermilk	Not Found		<1 EHSCC/g				
297	3-5	1/2 Gallon	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
298		3 Ounces	In Plant Raw		Not Found		20,000 PAC/ml			

CONTROLS:

Analyzed By: Darneice Owens
Plating Date: 02/20/18 **Time:** 09:25
Temperature when Analyzed: 2.0 °C

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

