

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 02/28/17 **Time:** 09:30 **Collector:** Jeff Richardson
Temperature Controls: **Raw:** 37 °F **Processed:** 33 °F **Size:** Half Gallon
Processor/Distributor: The Creamery **ID#:** 37-92

Sample Receipt:

Date: 03/01/17 **Time:** 07:30
Temperature: **Raw:** 1.0 °C **Processed:** 0.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES030117-0131

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
363	3-15	1/2 Gallon	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
364	3-16	1/2 Gallon	Buttermilk	Not Found		<1 EHSCC/g				
365		3 Ounces	In Plant Raw		Not Found		5,100 PAC/ml			

CONTROLS:

Analyzed By: Denise Richardson
Plating Date: 03-01-17 **Time:** 10:25
Temperature when Analyzed: 1.0 °C

Comment:

Approved By: Susan Beasley

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