

Sample Submission and Reporting Form

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

**Sample Collection:**

**Date:** 03/13/17    **Time:** 12:00    **Collector:** Joe Briscoe  
**Temperature Controls:**    **Raw:** 36 °F    **Processed:** 2 °C    **Size:** Half Gallon  
**Processor/Distributor:**    Ran-Lew Dairy #40843    **ID#:** 37-167

**Sample Receipt:**

**Date:** 03/14/17    **Time:** 07:40  
**Temperature:**    **Raw:** 1.0 °C    **Processed:** 1.0 °C  
**Received by:** Darneice Owens

**Environmental Microbiology**

**Sample Group: ES031417-0123**

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
413	4-2	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
414	4-3	1/2 Gallon	Lowfat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
415	3-31	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
416	3-30	Pint	Buttermilk	Not Found		<1 EHSCC/g				
417		100 mL	In Plant Raw #1 36*		Not Found		<2,500 EPAC/ml			

**CONTROLS:**

**Analyzed By:** Darneice Owens  
**Plating Date:** 03/14/17    **Time:** 09:00  
**Temperature when Analyzed:** 1.0 °C

**Comment:**

**Approved By:** Susan Beasley



**PAC:** 1    **Equip:** 0  
**Air Density:** 1 /15 min    **Diluent and NB:** 1 / -  
**Incubation Temperature:** 32.0 °C  
**Inhibitor Test Used:** Delvo P5  
**Inhibitor Positive Control:** Purple  
**Inhibitor Negative Control:** Yellow