

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 03/26/18 **Time:** 09:30 **Collector:** Jeff Richardson
Temperature Controls: **Raw:** 38 °F **Processed:** 37 °F **Size:** Half Gallon
Processor/Distributor: The Creamery **ID#:** 37-92

Sample Receipt:

Date: 03/27/18 **Time:** 07:35
Temperature: **Raw:** 0.0 °C **Processed:** 0.0 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES032718-0116

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
580	4/10	1/2 Gallon	Whole Milk	Not Found	Not Found	<1 EPCC/ml	3,300 PAC/ml			
581	4/20	1/2 Gallon	Buttermilk	Not Found		<1 EHSCC/g				
582		3 Ounces	In Plant Raw		Not Found		2,500 PAC/ml			

CONTROLS:

Analyzed By: Darneice Owens

Plating Date: 03/27/18 **Time:** 09:10

Temperature when Analyzed: 0.0 °C

Comment:

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

