

Sample Submission and Reporting Form

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

**Sample Collection:**

**Date:** 04/03/18    **Time:** 10:00    **Collector:** Jeff Richardson  
**Temperature Controls:**    **Raw:** °C    **Processed:** 38 °F    **Size:** Quart  
**Processor/Distributor:** ONCE UPON A COW CREAMERY    **ID#:** 37-178

**Sample Receipt:**

**Date:** 04/04/18    **Time:** 07:35  
**Temperature:**    **Raw:** °C    **Processed:** 2.0 °C  
**Received by:** Denise Richardson

**Environmental Microbiology**

**Sample Group: ES040418-0119**

**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
648		4-10	Quart	Drinkable Yogurt	Not Found		<1 EHSCC/g				

**CONTROLS:**

**Analyzed By:** Denise Richardson  
**Plating Date:** 04/04/18    **Time:** 08:20  
**Temperature when Analyzed:** 2.0 °C  
**Comment:**

**PAC:** 0    **Equip:** 0  
**Air Density:** 0 /15 min    **Diluent and NB:** 0 / -  
**Incubation Temperature:** 32.0 °C

**Approved By:** Susan Beasley

