

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 04/10/17 **Time:** 10:00 **Collector:** Chuck Wood
Temperature Controls: **Raw:** °C **Processed:** 38 °F **Size:** Gallon
Processor/Distributor: Cheek Farmstead Creamery **ID#:** 37-173

Sample Receipt:

Date: 04/11/17 **Time:** 07:25
Temperature: **Raw:** °C **Processed:** 3.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES041117-0116

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
646	4-22	Gallon	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			

CONTROLS:

Analyzed By: Darneice Owens

Plating Date: 04/11/17 **Time:** 10:15

Temperature when Analyzed: 3.0 °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