

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 04/10/18 **Time:** 10:30 **Collector:** Jeff Richardson
Temperature Controls: **Raw:** 39 °F **Processed:** 37 °F **Size:** 12 Ounces
Processor/Distributor: ONCE UPON A COW CREAMERY **ID#:** 37-178

Sample Receipt:

Date: 04/11/18 **Time:** 07:40
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES041118-0090

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
719	4/15	12 Ounces	Drinkable Yogurt	Not Found		<1 EHSCC/g				
720		3 Ounces	In-Plant Raw		Not Found		13,000 PAC/ml			

CONTROLS:

Analyzed By: Denise Richardson
Plating Date: 04/11/18 **Time:** 09:10
Temperature when Analyzed: 1.0 °C

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

Approved By: Susan Beasley