

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 04/23/18 **Time:** 11:00 **Collector:** Chuck Wood
Temperature Controls: **Raw:** °C **Processed:** 36 °F **Size:** Half Gallon
Processor/Distributor: Cheek Farmstead Creamery **ID#:** 37-173

Sample Receipt:

Date: 04/24/18 **Time:** 07:35
Temperature: **Raw:** °C **Processed:** 1.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES042418-0090

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
787	5-8	Gallon	Chocolate Milk	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			

CONTROLS:

Analyzed By: Darneice Owens

Plating Date: 04/24/18 **Time:** 09:40

Temperature when Analyzed: 1.0 °C

Comment:

PAC: 0 **Equip:** 2
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

