

Sample Submission and Reporting Form

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

**Sample Collection:**

**Date:** 04/23/18    **Time:** 09:00    **Collector:** Jeff Richardson  
**Temperature Controls:**    **Raw:** 38 °F    **Processed:** 38 °F    **Size:** Half Gallon  
**Processor/Distributor:**    The Creamery    **ID#:** 37-92

**Sample Receipt:**

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

**Environmental Microbiology**

**Sample Group: ES042418-0094**

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
779	5/8	1/2 Gallon	Whole Milk	Not Found	Not Found	<1 EPCC/ml	1,400 PAC/ml			
780	5/16	1/2 Gallon	Buttermilk	Not Found		<1 EHSCC/g				
781		3 Ounces	In Plant Raw		Not Found		<2,500 EPAC/ml			

**CONTROLS:**

**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

**Analyzed By:** Darneice Owens

**Plating Date:** 04/24/18    **Time:** 09:12

**Temperature when Analyzed:** 1.0 °C

**Comment:**

**Approved By:** Susan Beasley

