

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 05/01/18 **Time:** 10:40 **Collector:** Ginger Wilborn
Temperature Controls: **Raw:** °C **Processed:** 40 °F **Size:** Quart
Processor/Distributor: Ran-Lew Dairy #40843 **ID#:** 37-167

Sample Receipt:

Date: 05/01/18 **Time:** 12:20
Temperature: **Raw:** °C **Processed:** 3.5 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES050118-0149

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
830	5/25	Quart	Buttermilk	Not Found		<1 EHSCC/g				
831	5/15	Quart	1/2 & 1/2	Not Found	Not Found	<1 EHSCC/g	590 PAC/g			
832	5/14	1/2 Gallon	Lowfat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
833	5/26	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
834	5/26	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			

CONTROLS:

Analyzed By: Darneice Owens

Plating Date: 05/02/18 **Time:** 08:25

Temperature when Analyzed: 2.8 °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

