

Sample Submission and Reporting Form

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

**Sample Collection:**

**Date:** 05/15/18    **Time:** 10:00    **Collector:** Jeff Richardson  
**Temperature Controls:**    **Raw:** 41 °F    **Processed:** °C    **Size:** 3 Ounces  
**Processor/Distributor:** ONCE UPON A COW CREAMERY    **ID#:** 37-178

**Sample Receipt:**

**Date:** 05/16/18    **Time:** 07:35  
**Temperature:**    **Raw:** 1.0 °C    **Processed:** °C  
**Received by:** Darneice Owens

**Environmental Microbiology**

**Sample Group: ES051618-0091**

**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
920			3 Ounces	In Plant Raw		Not Found		11,000 PAC/ml			

**CONTROLS:**

**Analyzed By:** Denise Richardson  
**Plating Date:** 05/16/18    **Time:** 08:40  
**Temperature when Analyzed:** 1.0 °C  
**Comment:**

**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

