

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 05/22/17 **Time:** 09:00 **Collector:** Jeff Richardson
Temperature Controls: **Raw:** 38 °F **Processed:** 42 °F **Size:** Half Gallon
Processor/Distributor: The Creamery **ID#:** 37-92

Sample Receipt:

Date: 05/23/17 **Time:** 07:25
Temperature: **Raw:** 2.0 °C **Processed:** 2.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES052317-0111

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
887			1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g				
888			3 Ounces	In Plant Raw		Not Found		39,000 PAC/ml			

CONTROLS:

Analyzed By: Darneice Owens

Plating Date: 05/23/17 **Time:** 08:50

Temperature when Analyzed: 2.5 °C

PAC: 0 **Equip:** 0
Air Density: 2 /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

