

Sample Submission and Reporting Form

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

**Sample Collection:**

**Date:** 05/22/18    **Time:** 08:30    **Collector:** Jeff Richardson  
**Temperature Controls:**    **Raw:** °C    **Processed:** 38 °F    **Size:** 12 Ounces  
**Processor/Distributor:** ONCE UPON A COW CREAMERY    **ID#:** 37-178

**Sample Receipt:**

**Date:** 05/23/18    **Time:** 07:30  
**Temperature:**    **Raw:** °C    **Processed:** 1.0 °C  
**Received by:** Denise Richardson

**Environmental Microbiology**

**Sample Group: ES052318-0109**

**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
970		6-8	12 Ounces	Drinkable Yogurt	Not Found		<1 EHSCC/g				

**CONTROLS:**

**Analyzed By:** Denise Richardson  
**Plating Date:** 05/23/18    **Time:** 09:30  
**Temperature when Analyzed:** 1.0 °C

**PAC:** 0    **Equip:** 0  
**Air Density:** 3 /15 min    **Diluent and NB:** 0 / -  
**Incubation Temperature:** 32.0 °C

**Comment:**

**Approved By:** Susan Beasley

