

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 06/12/17 **Time:** 10:30 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 36 °F **Processed:** 2.5 °C **Size:** Half Gallon
Processor/Distributor: Ran-Lew Dairy #40843 **ID#:** 37-169

Sample Receipt:

Date: 06/13/17 **Time:** 07:30
Temperature: **Raw:** 2.0 °C **Processed:** 3.5 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES061317-0119

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
1007	7-3	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1008	6-24	Pint	Low fat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1009	7-3	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1010	7-8	Quart	Buttermilk	Not Found		<1 EHSCC/g				
1011		100 mL	In Plant Raw #1 36*		Not Found		<2,500 EPAC/ml	250,000		

SSF: 4100

CONTROLS:

Analyzed By: Denise Richardson
Plating Date: 06/13/17 **Time:** 08:50
Temperature when Analyzed: 3.5 °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

