

Sample Submission and Reporting Form

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

**Sample Collection:**

**Date:** 06/26/17    **Time:** 08:30    **Collector:** Jeff Richardson  
**Temperature Controls:**    **Raw:** 37 °F    **Processed:** 38 °F    **Size:** Half Gallon  
**Processor/Distributor:**    The Creamery    **ID#:** 37-

**Sample Receipt:**

**Date:** 06/27/17    **Time:** 07:30  
**Temperature:**    **Raw:** 1.0 °C    **Processed:** 1.0 °C  
**Received by:** Darneice Owens

**Environmental Microbiology**

**Sample Group: ES062717-0131**

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
1087	7/13	1/2 Gallon	Whole Milk	Not Found	Not Found	6 PCC/ml	5,300 PAC/ml			
1088	7/19	1/2 Gallon	Buttermilk	Not Found		1 HSCC/g				
1089		3 Ounces	In Plant Raw		Not Found		11,000 PAC/ml			

**CONTROLS:**

**Analyzed By:** Darneice Owens

**Plating Date:** 06/27/17    **Time:** 08:20

**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

