

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 07/24/17 **Time:** 09:30 **Collector:** Jeff Richardson
Temperature Controls: **Raw:** 39 °F **Processed:** 40 °F **Size:** Half Gallon
Processor/Distributor: The Creamery **ID#:** 37-92

Sample Receipt:

Date: 07/25/17 **Time:** 07:30
Temperature: **Raw:** 2.0 °C **Processed:** 2.0 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES072517-0130

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
1274	8/3	1/2 Gallon	Buttermilk	Not Found		<1 EHSCC/g				
1275	8/9	1/2 Gallon	Whole Milk	Not Found	Not Found	<1 EPCC/ml	13,000 PAC/ml			
1276		3 Ounces	In - Plant Raw		Not Found		4,200 PAC/ml			

CONTROLS:

Analyzed By: Denise Richardson
Plating Date: 07-25-17 **Time:** 09:10
Temperature when Analyzed: 2.0 °C

PAC: 0 **Equip:** 0
Air Density: 0 /15 min **Diluent and NB:** 0/-
Incubation Temperature: 32.2 °C
Inhibitor Test Used: Delvo P5
Inhibitor Positive Control: Purple
Inhibitor Negative Control: Yellow

Approved By: Susan Beasley

