

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 08/07/17 **Time:** 09:00 **Collector:** Chuck Wood
Temperature Controls: **Raw:** °C **Processed:** 38 °F **Size:** Gallon
Processor/Distributor: Cheek Farmstead Creamery **ID#:** 37-173

Sample Receipt:

Date: 08/08/17 **Time:** 07:45
Temperature: **Raw:** °C **Processed:** 3.5 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES080817-0121

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
1401	8/19/17	Gallon	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<2,500 EPAC/ml			

CONTROLS:

PAC: 0 **Equip:** 0
Air Density: 1 /15 min **Diluent and NB:** 0/-
Incubation Temperature: 32.0 °C
Inhibitor Test Used: Delvo P5
Inhibitor Positive Control: Purple
Inhibitor Negative Control: Yellow

Analyzed By: Denise Richardson
Plating Date: 08-08-17 **Time:** 10:20
Temperature when Analyzed: 3.5 °C
Comment:

Approved By: Susan Beasley

