

Sample Submission and Reporting Form

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

**Sample Collection:**

**Date:** 08/08/17    **Time:** 10:00    **Collector:** Joe Briscoe  
**Temperature Controls:**    **Raw:** 36 °F    **Processed:** 2 °C    **Size:** Half Gallon  
**Processor/Distributor:**    Ran-Lew Dairy #40843    **ID#:** 37-169

**Sample Receipt:**

**Date:** 08/09/17    **Time:** 07:40  
**Temperature:**    **Raw:** 3.0 °C    **Processed:** 2.0 °C  
**Received by:**    Denise Richardson

**Environmental Microbiology**

**Sample Group: ES080917-0078**

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
1417	8-21	Pint	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1418	8-21	1/2 Gallon	Low fat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1419	8-27	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1420	8-20	Quart	Buttermilk	Not Found		<1 EHSCC/g				
1421		4 Ounces	In Plant Raw #1 36*		Not Found		9,100 PAC/ml			

**CONTROLS:**

**Analyzed By:** Darneice Owens  
**Plating Date:** 08/09/17    **Time:** 09:05  
**Temperature when Analyzed:**    3.0 °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

