

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 08/09/16 **Time:** 10:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 38 °F **Processed:** 2.5 °C **Size:** Half Gallon
Processor/Distributor: Ran-Lew Dairy #40843 **ID#:** 37-167

Sample Receipt:

Date: 08/10/16 **Time:** 07:25
Temperature: **Raw:** 2.0 °C **Processed:** 2.0 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES081016-0078

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
1388	8-26	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1389	8-29	1/2 Gallon	Lowfat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1390	8-29	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	420 PAC/ml			
1391	9-1	1/2 Gallon	Buttermilk	Not Found		<1 EHSCC/g				
1392		100 mL	In Plant Raw #1 38*		Not Found		16000 PAC/ml			

CONTROLS:

Analyzed By: Denise Richardson
Plating Date: 8-10-16 **Time:** 08:25
Temperature when Analyzed: 2.0 °C

Comment:

Approved By: Susan Beasley

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