

Sample Submission and Reporting Form

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

**Sample Collection:**

**Date:** 08/14/17    **Time:** 09:30    **Collector:** Jeff Richardson  
**Temperature Controls:**    **Raw:** 38 °F    **Processed:** 41 °F    **Size:** Half Gallon  
**Processor/Distributor:** The Creamery    **ID#:** 37-92

**Sample Receipt:**

**Date:** 08/15/17    **Time:** 07:55  
**Temperature:**    **Raw:** 1.0 °C    **Processed:** 1.0 °C  
**Received by:** Denise Richardson

**Environmental Microbiology**

**Sample Group: ES081517-0106**

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
1451	8-23	1/2 Gallon	Buttermilk	Not Found		<1 EHSCC/g				
1452		3 Ounces	In Plant Raw		Not Found		9,800 PAC/ml			

**CONTROLS:**

**Analyzed By:** Darneice Owens  
**Plating Date:** 08/15/17    **Time:** 09:30  
**Temperature when Analyzed:** 1.0 °C

**PAC:** 0    **Equip:** 1  
**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

