

Sample Submission and Reporting Form

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

**Sample Collection:**

**Date:** 09/26/16    **Time:** 14:00    **Collector:** Chuck Wood  
**Temperature Controls:**    **Raw:** 38 °F    **Processed:** 38 °F    **Size:** Gallon  
**Processor/Distributor:** Cheek Farmstead Creamery    **ID#:** 37-173

**Sample Receipt:**

**Date:** 09/27/16    **Time:** 07:25  
**Temperature:**    **Raw:** 2.0 °C    **Processed:** 1.0 °C  
**Received by:** Denise Richardson

**Environmental Microbiology**

**Sample Group: ES092716-0125**

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
1660	10-9-16	Gallon	Whole Milk	Not Found	Not Found	<1 EPCC/ml	11000 PAC/ml			
1661		2 Ounces	In Plant Raw		Not Found		<2500 EPAC/ml			

**CONTROLS:**

**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

**Analyzed By:** Darneice Owens

**Plating Date:** 09/27/16    **Time:** 10:15

**Temperature when Analyzed:** 2.0 °C

**Comment:**

**Approved By:** Susan Beasley