

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 09/26/17 **Time:** 11:15 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 36 °F **Processed:** 2.5 °C **Size:** Half Gallon
Processor/Distributor: Ran-Lew Dairy #40843 **ID#:** 37-169

Sample Receipt:

Date: 09/27/17 **Time:** 07:35
Temperature: **Raw:** 3.0 °C **Processed:** 4.4 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES092717-0169

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
1752	10/16	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1753	10/17	Pint	Lowfat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1754	10/9	Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	16,000 PAC/ml			
1755	10/19	Quart	Buttermilk	Not Found		<1 EHSCC/g				
1756		100 mL	In Plant Raw #1 36*		Not Found		4,300 PAC/ml	550,000		

SSF: 4050

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: 09/27/17 **Time:** 08:20
Temperature when Analyzed: 4.4 °C
Comment:

Approved By: Susan Beasley

