

Sample Submission and Reporting Form

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

**Sample Collection:**

**Date:** 10/31/17    **Time:** 08:30    **Collector:** Jeff Richardson  
**Temperature Controls:**    **Raw:** 37 °F    **Processed:** °C    **Size:** 3 Ounces  
**Processor/Distributor:** The Creamery    **ID#:** 37-92

**Sample Receipt:**

**Date:** 11/01/17    **Time:** 07:35  
**Temperature:**    **Raw:** 2.0 °C    **Processed:** °C  
**Received by:** Darneice Owens

**Environmental Microbiology**

**Sample Group: ES110117-0141**

**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
1978			3 Ounces	In Plant Raw		Not Found		6,000 PAC/ml			

**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:** 11/01/17    **Time:** 10:25  
**Temperature when Analyzed:** 2.0 °C  
**Comment:**

**Approved By:** Susan Beasley

