

Sample Submission and Reporting Form

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

**Sample Collection:**

**Date:** 11/07/17    **Time:** 10:00    **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:** 11/08/17    **Time:** 08:00  
**Temperature:**    **Raw:** 2.0 °C    **Processed:** 2.5 °C  
**Received by:** Darneice Owens

**Environmental Microbiology**

**Sample Group: ES110817-0149**

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
2048	11/27	Pint	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
2049	11/27	Pint	Lowfat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
2050	11/20	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	4,300 PAC/ml			
2051	11/23	Pint	Buttermilk	Not Found		<1 EHSCC/g				
2052		3 Ounces	In Plant Raw #1 36*		Not Found		5,000 PAC/ml			

**CONTROLS:**

**PAC:** 0    **Equip:** 0  
**Air Density:** 0 /15 min    **Diluent and NB:** 0/-  
**Incubation Temperature:** 31.8 °C  
**Inhibitor Test Used:** Delvo P5  
**Inhibitor Positive Control:** Purple  
**Inhibitor Negative Control:** Yellow

**Analyzed By:** Darneice Owens

**Plating Date:** 11/08/17    **Time:** 11:10

**Temperature when Analyzed:** 2.5 °C

**Comment:**

**Approved By:** Susan Beasley

