

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 11/29/16 **Time:** 09:00 **Collector:** Jeff Richardson
Temperature Controls: **Raw:** 38 °F **Processed:** 38 °F **Size:** Half Gallon
Processor/Distributor: The Creamery **ID#:** 37-92

Sample Receipt:

Date: 11/30/16 **Time:** 07:25
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES113016-0095

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
2085	12/28	1/2 Gallon	Buttermilk	Not Found		<1 EHSCC/g				
2086	12/10	1/2 Gallon	Whole Milk	Not Found	Not Found	<1 EPCC/ml	74000 EPAC/ml			
2087		3 Ounces	In Plant Raw		Not Found		100000 PAC/ml			

CONTROLS:

Analyzed By: Denise Richardson
Plating Date: 11-30-16 **Time:** 09:40
Temperature when Analyzed: 1.0 °C

PAC: 0 **Equip:** 1
Air Density: 0 /15 min **Diluent and NB:** 0/-
Incubation Temperature: 31.5 °C
Inhibitor Test Used: Delvo P5
Inhibitor Positive Control: Purple
Inhibitor Negative Control: Yellow

Approved By: Susan Beasley