

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 12/04/17 **Time:** 09:30 **Collector:** Jeff Richardson
Temperature Controls: **Raw:** °C **Processed:** 37 °F **Size:** Half Gallon
Processor/Distributor: The Creamery **ID#:** 37-92

Sample Receipt:

Date: 12/05/17 **Time:** 07:30
Temperature: **Raw:** °C **Processed:** 1.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES120517-0104

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
2217	12-19	1/2 Gallon	Buttermilk	Not Found		<1 EHSCC/g				
2218	12-18	1/2 Gallon	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
2219	11-28	1/2 Gallon	Egg Nog	Not Found		<1 EHSCC/g	<2,500 EPAC/g			

CONTROLS:

Analyzed By: Darneice Owens

Plating Date: 12/05/17 **Time:** 09:15

Temperature when Analyzed: 1.0 °C

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

Approved By: Susan Beasley

