

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 01/12/16 **Time:** 12:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** °C **Processed:** 1.5 °C **Size:** Half Gallon
Processor/Distributor: Simply Natural Dairy **ID#:** 37-

Sample Receipt:

Date: 01/12/16 **Time:** 13:45
Temperature: **Raw:** °C **Processed:** 0.0 °C
Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES011216-0177

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
70	1-29	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
71	1-28	1/2 Gallon	Lowfat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
72	1-26	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
73	1-30	1/2 Gallon	1/2 & 1/2	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
74	1-24	Pint	Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
75	1-29	Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	490 PAC/ml			
76	1-20	1/2 Gallon	Buttermilk	Not Found		<1 EHSCC/g				

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 01-13-16 **Time:** 09:20

Temperature when Analyzed: 2.0 °C

Comment:

Approved By: Susan Beasley



PAC: 0

Equip: 1

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