

Sample Submission and Reporting Form

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

**Sample Collection:**

**Date:** 01/12/2010      **Time:** 10:00      **Collector:** Chris Alexander  
**Temperature Controls:**      **Raw:**      °C      **Processed:**      °C      **Size:**  
**Processor/Distributor:** Round Mountain Creamery      **ID#:** 37-163

**Sample Receipt:**

**Date:** 01/13/2010      **Time:** 08:00  
**Temperature:**      **Raw:**      °C      **Processed:**      °C  
**Received by:** Darneice Lyons

**Environmental Microbiology**

**Sample Group: ES011310-0116**

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
108		Quart	Glass Container						< 10	< 2
109		Quart	Glass Container						< 10	< 2
110		1/2 Gallon	Glass Container						< 25	< 5
111		1/2 Gallon	Glass Container						< 25	< 5

**CONTROLS:**

**Analyzed by:** Joy Hayes  
**Plating Date:** 01/13/2010      **Time:** 08:30  
**Temperature when analyzed:**      °C  
**SSF:**

**PAC:** 0      **Equip:** 0  
**Air Density:** 0 /15 min      **Diluent and NB:** -/0

**Incubation temperature:** 32.0 °C

**Inhibitor test used:**

**Inhibitor Positive Control:**

**Inhibitor Negative Control:**

**Approved By:** Susan Beasley

