

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS**Sample Collection:**

Date: 01/12/16 **Time:** 09:00 **Collector:** Jeff Richardson
Temperature Controls: **Raw:** °C **Processed:** 37 °F **Size:** Half Gallon
Processor/Distributor: MILLS RIVER CREAMERY **ID#:** 37-169

Sample Receipt:

Date: 01/13/16 **Time:** 07:40
Temperature: **Raw:** °C **Processed:** 1.0 °C
Received by: Darneice Owens

Environmental Microbiology**Sample Group: ES011316-0124**

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
82	1/24	Pint	Half & Half	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
83	1/24	Pint	Heavy Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
84	1/29	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g				
85	1/27	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
86	1/26	1/2 Gallon	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			

CONTROLS:**Analyzed By:** Denise Richardson**Plating Date:** 01-13-16 **Time:** 10:20**Temperature when Analyzed:** 1.0 °C**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