

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 01/14/14 Time: 09:45 Collector: Jeff Richardson
 Temperature Controls: Raw: 38 °F Processed: 37 °F Size: Quart
 Processor/Distributor: Round Mountain Creamery ID#: 37-163

Sample Receipt:

Date: 01/15/14 Time: 07:45
 Temperature: Raw: 1.0 °C Processed: 1.0 °C
 Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES011514-0125

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	1/27	1/2 Gallon	Goat Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
83	1/27	Quart	Goat Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
84		2 Ounces	Raw Goat Milk		Not Found		7000 PAC/ml	1600000		
85		1/2 Gallon	Glass Bottle						< 25	<5
86		Quart	Glass Bottle						< 10	<2
87		Quart	Glass Bottle						< 10	<2

SSF: 4050

CONTROLS:

Analyzed By: Susan Beasley

Plating Date: 01/15/14 Time: 10:25

Temperature when Analyzed: 1.0 °C

Comment:

Approved By: Susan Beasley

PAC: 0

Air Density: 0 /15 min

Incubation Temperature:

Inhibitor Test Used:

Inhibitor Positive Control:

Inhibitor Negative Control:

Equip: 1

Diluent and NB: 0 / 0

32.0 °C

Delvo P5

Purple

Yellow