

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: ES011514-0126

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
88	1/27	Gallon	Goat Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
89		Gallon	Gallon Jug						< 50	<10

CONTROLS:

Analyzed By: Susan Beasley

Plating Date: 01/15/14 Time: 10:50

Temperature when Analyzed: 1.0 °C

Comment:

Approved By: Susan Beasley



PAC: 0

Equip: 1

Air Density: 0 /15 min

Diluent and NB: 0 / 0

Incubation Temperature: 32.0 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow