

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 01/23/18 Time: 09:30 Collector: Ginger Wilborn
 Temperature Controls: Raw: 38 °F Processed: 38 °F Size: Half Gallon
 Processor/Distributor: SIMPLY NATURAL CREAMERY ID#: 37-170

Sample Receipt:

Date: 01/23/18 Time: 13:25
 Temperature: Raw: 3.1 °C Processed: 0.2 °C
 Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES012318-0124

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
105	2/9	1/2 Gallon	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
106	2/3	1/2 Gallon	Half & Half	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
107	2/9	1/2 Gallon	Lowfat Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
108	2/3	1/2 Gallon	Heavy Cream	Not Found	Not Found	120 HSCC/g	14,000 PAC/g			
109	2/9	1/2 Gallon	Chocolate Milk	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
110	2/6	1/2 Gallon	Skim Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
111	2/15	Quart	Whole Buttermilk	Not Found		<1 EHSCC/g				
112		4 Ounces	Farm Raw		Not Found		<2,500 EPAC/ml	260,000		
113		4 Ounces	In-plant Raw		Not Found		3,100 PAC/ml			

SSF: 4050

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 01/24/18 Time: 08:55

Temperature when Analyzed: 2.0 °C

Comment:

PAC: 0

Equip: 0

Air Density: 0 /15 min

Diluent and NB: 0/-

Incubation Temperature: 32.0 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow

Approved By: Susan Beasley

