

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:

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

Analyzed By: Denise Richardson
Plating Date: 01/24/18 **Time:** 08:55
Temperature when Analyzed: 2.0 °C
Comment:

Approved By: Susan Beasley