

## Sample Submission and Reporting Form

## RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

## Sample Collection:

Date: 01/24/2012 Time: 10:15 Collector: Chris Alexander  
 Temperature Controls: Raw: 36 °F Processed: 38 °F Size: Quart  
 Processor/Distributor: Round Mountain Creamery ID#: 37-163

## Sample Receipt:

Date: 01/25/2012 Time: 07:45  
 Temperature: Raw: 1.0 °C Processed: 1.0 °C  
 Received by: Joy Hayes

## Environmental Microbiology

Sample Group: ES012612-0078

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
113	1-30-12	Quart	Goat's Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml		
114		4 Ounces	In Plant Raw Goat 36°F		Not Found		31000 PAC/ml		
115		4 Ounces	Producer Raw Goat 36°F		Not Found		24000 PAC/ml	850000	

## CONTROLS:

Analyzed by: Darneice Lyons  
 Plating Date: 01/25/2012 Time: 10:25  
 Temperature when analyzed: 1.0 °C  
 SSF: 4070

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