Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

Temperature when analyzed:

Date: 01/24/2012 **Time:** 10:30 Collector: Chris Alexander Date: 01/25/2012 **Time:** 07:45

Temperature Controls: Raw: °C °C Size: Raw: $^{\circ}$ C °C Processed: Temperature: Processed:

Processor/Distributor: **ID#**: 37-163 Joy Hayes Round Mountain Creamery Received by:

Environmental Microbiology Sample Group: ES012612-0079

	SAMPL	E INFORMAT	ION	RAW AND PROCESSED DAIRY PRODUCTS					CONTAINERS	
Lab No.	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
116		Quart	Glass Container 7						< 10	< 2
117		Quart	Glass Container 18						< 10	< 2
118		1/2 Gallon	Glass Container 29						< 25	< 5
119		1/2 Gallon	Glass Container 15						< 25	< 5

CONTROLS:

Analyzed by: PAC: 0 Equip: Darneice Lyons

Air Density: 0 /15 min Diluent and NB: **Plating Date:** 10:25 -/0 01/25/2012 Time:

。C SSF: Incubation temperature: 32.0 °C

Inhibitor test used:

Inhibitor Positive Control: Approved By: **Susan Beasley** Tream Brasley **Inhibitor Negative Control:**

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