

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 01/27/15 **Time:** 09:30 **Collector:** Kenneth Sykes
Temperature Controls: **Raw:** 36 °F **Processed:** 36 °F **Size:** Half Gallon
Processor/Distributor: Simply Natural Dairy **ID#:** 37-170

Sample Receipt:

Date: 01/27/15 **Time:** 13:45
Temperature: **Raw:** 0.0 °C **Processed:** 0.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES012715-0147

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
190	2-8	1/2 Gallon	Skim	Not Found	Not Found	2 PCC/ml	480 PAC/ml			
191	2-13	1/2 Gallon	Low Fat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
192	2-8	1/2 Gallon	Homo	Not Found	Not Found	<1 EPCC/ml	2300 PAC/ml			
193	2-10	Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
194	2-8	1/2 Gallon	Half & Half	Not Found	Not Found	<1 EHSCC/g	660 PAC/g			
195	2-8	Pint	Heavy Cream	Not Found	Not Found	<1 EHSCC/g	750 PAC/g			
196	2-10	1/2 Gallon	Buttermilk	Not Found		<1 EHSCC/g				
197	1-27	2 Ounces	In Plant Raw-1 (36F)		Not Found		3200 PAC/ml			

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 01/28/15 **Time:** 08:30

Temperature when Analyzed: 2.5 °C

Comment:

Approved By: Susan Beasley

PAC: 0

Air Density: 0 /15 min

Incubation Temperature:

Inhibitor Test Used:

Inhibitor Positive Control:

Inhibitor Negative Control:

Equip: 0

Diluent and NB: 0/-

32.0 °C

Delvo P5

Purple

Yellow