Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

Date: 01/27/15 **Time:** 10:00 **Collector:** Jeff Richardson **Date:** 01/28/15 **Time:** 07:30

Temperature Controls: Raw: 37 °F Processed: 38 °F Size: Quart Temperature: Raw: 1.0 °C Processed: 0.0 °C

Processor/Distributor: Round Mountain Creamery ID#: 37-163 Received by: Denise Richardson

Environmental Microbiology Sample Group: ES012815-0113

	SAMPLE IN	FORMATIC	ON	RAW AND PROCESSED DAIRY PRODUCTS					CONTAINERS		
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC	
208		3 Ounces	Seligman Farm		Not Found		19000 PAC/ml	1100000			
209		3 Ounces	In Plant Raw		Not Found		22000 PAC/ml				
210	2/9	Quart	Whole Goat	Not Found	Not Found	<1 EPCC/ml	100000 EPAC/ml				
211	2/9	1/2 Gallon	Whole Goat	Not Found	Not Found	<1 EPCC/ml	5900 PAC/ml				

SSF: 4050 CONTROLS:

Analyzed By: Denise Richardson

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Air Density: 0 /15 min Diluent and

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Air Density: 0 /15 min

Diluent and NB: 0/
Plating Date: 01/28/15

Time: 09:55

Temperature when Analyzed: 0.0 °C Incubation Temperature: 32.0 °C

Comment:

Inhibitor Test Used:

Delvo P5

Inhibitor Positive Control:

Purple

Approved By: Susan Beasley

Turning to Positive Control: Purple Inhibitor Negative Control: Yellow