

Sample Submission and Reporting Form

## RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

**Sample Collection:**

**Date:** 02/09/16      **Time:** 12:30      **Collector:** Joe Briscoe  
**Temperature Controls:**      **Raw:** 38 °F      **Processed:** 2 °C      **Size:** Half Gallon  
**Processor/Distributor:** SIMPLY NATURAL CREAMERY      **ID#:** 37-170

**Sample Receipt:**

**Date:** 02/09/16      **Time:** 15:10  
**Temperature:**      **Raw:** 1.0 °C      **Processed:** 0.0 °C  
**Received by:** Denise Richardson

**Environmental Microbiology**

**Sample Group: ES020916-0120**

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
235	2-23	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
236	2-21	1/2 Gallon	Lowfat	Not Found	Not Found	<1 EPCC/ml	10000 PAC/ml			
237	2-21	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	3600 PAC/ml			
238	2-26	Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
239	2-16	Pint	Cream	Not Found	Not Found	<1 EHSCC/g	1600 PAC/g			
240	2-21	Pint	1/2 & 1/2	Not Found	Not Found	<1 EHSCC/g	2400 PAC/g			
241	2-27	Quart	Buttermilk	Not Found		<1 EHSCC/g				
242		100 mL	In Plant Raw		Not Found		11000 PAC/ml			

**CONTROLS:**

**Analyzed By:** Denise Richardson

**Plating Date:** 02/10/16      **Time:** 09:15

**Temperature when Analyzed:** 2.8 °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