

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 02/08/2010 **Time:** 10:00 **Collector:** Chris Alexander
Temperature Controls: **Raw:** 35 °F **Processed:** 40 °F **Size:** Quart
Processor/Distributor: Round Mountain Creamery **ID#:** 37-163

Sample Receipt:

Date: 02/09/2010 **Time:** 08:00
Temperature: **Raw:** 0.5 °C **Processed:** 0.5 °C
Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES021010-0006

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
171	2/17/10	Quart	Goat's Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml	1500000		
172		4 Ounces	In-Plt Raw Goat's Milk		Not Found		21000 PAC/ml			
173		4 Ounces	Prod. Raw Goat's Milk		Not Found		21000 PAC/ml			

CONTROLS:

Analyzed by: Joy Hayes
Plating Date: 02/09/2010 **Time:** 09:30
Temperature when analyzed: 0.5 °C
SSF: 4050

Comment: Producer Raw Goat's Milk 011-163

Approved By: Susan Beasley

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