

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 02/08/2010 **Time:** 10:45 **Collector:** Chris Alexander
Temperature Controls: **Raw:** °C **Processed:** °C **Size:**
Processor/Distributor: Round Mountain Creamery **ID#:** 37-163

Sample Receipt:

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

Environmental Microbiology

Sample Group: ES021010-0027

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
174		Quart	Glass Container						< 10	< 2
175		Quart	Glass Container						< 10	< 2
176		1/2 Gallon	Glass Container						< 25	< 5
177		1/2 Gallon	Glass Container						180	< 5

CONTROLS:

Analyzed by: Darneice Lyons

Plating Date: 02/09/2010 **Time:** 10:10

Temperature when analyzed: °C

SSF:

Approved By: Susan Beasley



PAC: 0

Equip: 1

Air Density: 0 /15 min

Diluent and NB: -/1

Incubation temperature: 32.0 °C

Inhibitor test used:

Inhibitor Positive Control:

Inhibitor Negative Control: