

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 02/09/16 **Time:** 09:00 **Collector:** Jeff Richardson
Temperature Controls: **Raw:** 37 °F **Processed:** 38 °F **Size:** Half Gallon
Processor/Distributor: MILLS RIVER CREAMERY **ID#:** 37-169

Sample Receipt:

Date: 02/10/16 **Time:** 07:40
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES021016-0094

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
245	2/14	Pint	Half & Half	Not Found	Not Found	<1 EHSCC/g	19000 PAC/g			
246	2/14	Pint	Heavy Cream	Not Found	Not Found	<1 EHSCC/g	410 PAC/g			
247	2/26	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g				
248	2/22	1/2 Gallon	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
249		3 Ounces	In Plant Raw		Not Found		3800 PAC/ml			

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 02-10-16 **Time:** 10:00

Temperature when Analyzed: 1.0 °C

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