

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS**Sample Collection:**

Date: 02/11/14 **Time:** 09:30 **Collector:** Jeff Richardson
Temperature Controls: **Raw:** 37 °F **Processed:** 38 °F **Size:** Quart
Processor/Distributor: Round Mountain Creamery **ID#:** 37-163

Sample Receipt:

Date: 02/12/14 **Time:** 07:35
Temperature: **Raw:** 0.5 °C **Processed:** 0.5 °C
Received by: Darneice Lyons

Environmental Microbiology**Sample Group: ES021214-0071**

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
234	2/24	Quart	Goat Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
235	2/24	1/2 Gallon	Goat Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
236		2 Ounces	Raw Goat Milk		Not Found		5000 PAC/ml	640000		
237		1/2 Gallon	Bottle						< 25	<5
238		1/2 Gallon	Bottle						< 25	<5
239		Quart	Bottle						< 10	<2
240		Quart	Bottle						< 10	<2

SSF: 4050**CONTROLS:****Analyzed By:** Darneice Lyons**PAC:** 0**Equip:** 0**Plating Date:** 02/12/14 **Time:** 08:05**Air Density:** 2 /15 min**Diluent and NB:** -/0**Temperature when Analyzed:** 0.5 °C**Incubation Temperature:** 32.0 °C**Inhibitor Test Used:** Delvo P5**Comment:****Inhibitor Positive Control:** Purple**Inhibitor Negative Control:** Yellow**Approved By:** Susan Beasley