

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 02/16/2009 **Time:** 09:50 **Collector:** Chris Alexander
Temperature Controls: **Raw:** 38 °F **Processed:** 38 °F **Size:** Half Gallon
Processor/Distributor: SPRING RIDGE CREAMERY **ID#:** 37-92

Sample Receipt:

Date: 02/17/2009 **Time:** 08:00
Temperature: **Raw:** 0.5 °C **Processed:** 0.0 °C
Received by: Joy Hayes

Environmental Microbiology

Sample Group: ES021709-0058

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
227	3-9	1/2 Gallon	Jersey Gold Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
228	3-1	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g				
229		4 Ounces	In Plant Raw Milk		Not Found		<2500 EPAC/ml			
230		4 Ounces	Producer # 4162		Not Found		<2500 EPAC/ml	280000		

CONTROLS:

Analyzed by: Darneice Lyons
Plating Date: 02/17/2009 **Time:** 09:00
Temperature when analyzed: 0.0 °C
SSF: 4080

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