

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 02/21/2011 Time: 09:30 Collector: Chris Alexander
 Temperature Controls: Raw: 34 °F Processed: 38 °F Size: Quart
 Processor/Distributor: Round Mountain Creamery ID#: 37-163

Sample Receipt:

Date: 02/22/2011 Time: 08:00
 Temperature: Raw: 1.0 °C Processed: 1.5 °C
 Received by: Joy Hayes

Environmental Microbiology

Sample Group: ES022211-0176

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
263	3/2/11	Quart	Goat's Milk	Not Found	Not Found	<1 EPCC/ml	>200000 EPAC/ml		
264		4 Ounces	In-Plant Raw Goat Milk 34*		Not Found		130000 PAC/ml		
265		4 Ounces	Seligmon Farm Raw 34*		Not Found		130000 PAC/ml	430000	

CONTROLS:

Analyzed by: Joy Hayes
 Plating Date: 02/22/2011 Time: 09:15
 Temperature when analyzed: 1.5 °C
 SSF: 4070

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

Approved By: Susan Beasley