

Sample Submission and Reporting Form

**RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS**

**Sample Collection:**

**Date:** 02/23/15    **Time:** 10:00    **Collector:** Kenneth Sykes  
**Temperature Controls:**    **Raw:** 36 °F    **Processed:** 35 °F    **Size:** Half Gallon  
**Processor/Distributor:** SIMPLY NATURAL CREAMERY    **ID#:** 37-170

**Sample Receipt:**

**Date:** 02/23/15    **Time:** 13:30  
**Temperature:**    **Raw:** 0.5 °C    **Processed:** 0.5 °C  
**Received by:** Denise Richardson

**Environmental Microbiology**

**Sample Group: ES022315-0017**

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
296	3-10	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
297	3-7	1/2 Gallon	Low Fat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
298	3-13	Pint	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
299	3-7	Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
300	3-7	1/2 Gallon	Heavy Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
301	3-7	1/2 Gallon	Half & Half	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
302	3-9	1/2 Gallon	Buttermilk	Not Found		<1 EHSCC/g				
303	2-23	2 Ounces	In Plant Raw (36 F)		Not Found		<2500 EPAC/ml			

**CONTROLS:**

**Analyzed By:** Darneice Owens

**Plating Date:** 02/24/15    **Time:** 08:10

**Temperature when Analyzed:** 2.5 °C

**Comment:**

**Approved By:** Susan Beasley

**PAC:** 0

**Air Density:** 0 /15 min

**Incubation Temperature:**

**Inhibitor Test Used:**

**Inhibitor Positive Control:**

**Inhibitor Negative Control:**

**Equip:** 0

**Diluent and NB:** 0/-

32.0 °C

Delvo P5

Purple

Yellow