

Sample Submission and Reporting Form

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

Date: 02/24/15 **Time:** 08:00 **Collector:** Jeff Richardson
Temperature Controls: **Raw:** 38 °F **Processed:** 39 °F **Size:** Half Gallon
Processor/Distributor: MILLS RIVER CREAMERY **ID#:** 37-169

Sample Receipt:

Date: 02/25/15 **Time:** 09:45
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Darneice Owens

Environmental Microbiology**Sample Group: ES022515-0035**

| 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 |
| 332 | | 3 Ounces | In Plant Raw | | Not Found | | 4900 PAC/ml | | | |
| 333 | 3/12 | 1/2 Gallon | Buttermilk | Not Found | | <1 EHSCC/g | | | | |
| 334 | 3/13 | 1/2 Gallon | Whole Milk | Not Found | Not Found | <1 EPCC/ml | 400 PAC/ml | | | |
| 335 | 3/6 | 1/2 Gallon | Chocolate | Not Found | Not Found | <1 EHSCC/mL | 450 PAC/ml | | | |

CONTROLS:**Analyzed By:** Denise Richardson**Plating Date:** 02/25/15 **Time:** 10:50**Temperature when Analyzed:** 1.0 °C**Comment:****Approved By:** Susan Beasley

PAC: 5**Equip:** 0**Air Density:** 1 /15 min**Diluent and NB:** 5 / -**Incubation Temperature:** 32.0 °C**Inhibitor Test Used:** Delvo P5**Inhibitor Positive Control:** Purple**Inhibitor Negative Control:** Yellow