Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

Temperature Controls: Raw: 35 °F Processed: 36 °F Size: Quart Temperature: Raw: 0.5 °C Processed: 0.5 °C

Processor/Distributor: Round Mountain Creamery ID#: 37-163 Received by: Susan Beasley

Environmental Microbiology Sample Group: ES022613-0175

	SAMPLE IN	IFORMATIO	ON	RAW AND PROCESSED DAIRY PRODUCTS				CONTAINERS		
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
281	3/12/13	1/2 Gallon	Goat's Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
282		4 Ounces	In-Plt Raw - Goat 35*F		Not Found		95000 PAC/ml			
283		4 Ounces	Prod. Raw- Goat 35*F		Not Found		89000 PAC/ml	600000		

CONTROLS:

Analyzed By: Susan Beasley PAC: 0 Equip: 0

 Plating Date:
 02/26/13
 Time:
 09:45
 Air Density:
 0 /15 min
 Diluent and NB:
 0 /

Temperature when Analyzed: 0.5 °C Incubation Temperature: 31.0 °C

SSF: 4160 Inhibitor Test Used: Delvo P5

Comment: Producer 011-163 Inhibitor Positive Control: Purple Inhibitor Negative Control: Yellow

Approved By: Susan Beasley

Turn Parally

Inhibitor Negative Control: Yello