

## Sample Submission and Reporting Form

## RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

## Sample Collection:

**Date:** 02/27/2012    **Time:** 09:30    **Collector:** Chris Alexander  
**Temperature Controls:**    **Raw:** 36 °F    **Processed:** 38 °F    **Size:** Quart  
**Processor/Distributor:** Round Mountain Creamery    **ID#:** 37-163

## Sample Receipt:

**Date:** 02/28/2012    **Time:** 07:45  
**Temperature:**    **Raw:** 0.5 °C    **Processed:** 0.5 °C  
**Received by:** Susan Beasley

## Environmental Microbiology

Sample Group: ES022812-0114

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
302	3/12/12	1/2 Gallon	Goat's Milk	Not Found	Not Found	11 PCC/ml	500 PAC/ml		
303		4 Ounces	Raw Goat's Milk-In Plt 36°F		Not Found		6700 PAC/ml		
304		4 Ounces	Prod. Raw Goat's Milk 36°F		Not Found		7100 PAC/ml	800000	

## CONTROLS:

**Analyzed by:** Joy Hayes  
**Plating Date:** 02/28/2012    **Time:** 09:05  
**Temperature when analyzed:** 0.5 °C  
**SSF:** 4050  
**Comment:** Producer: Seligman EGG Farm

**PAC:** 0    **Equip:** 0  
**Air Density:** 1 /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