

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 03/11/14 **Time:** 11:00 **Collector:** Jeff Richardson
Temperature Controls: **Raw:** 40 °F **Processed:** 39 °F **Size:** Quart
Processor/Distributor: Round Mountain Creamery **ID#:** 37-163

Sample Receipt:

Date: 03/12/14 **Time:** 07:50
Temperature: **Raw:** 0.0 °C **Processed:** 0.0 °C
Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES031214-0121

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
393			4 Ounces	Raw Goat Milk		Not Found		4200 PAC/ml	780000		
394		3/24	1/2 Gallon	Whole Goat Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
395		3/24	Quart	Whole Goat Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
396			Quart	Bottle						< 10	<2
397			Quart	Bottle						< 10	<2
398			1/2 Gallon	Bottle						< 25	<5
399			1/2 Gallon	Bottle						< 25	<5

SSF: 4050

CONTROLS:

Analyzed By: Susan Beasley
Plating Date: 03/12/14 **Time:** 08:50
Temperature when Analyzed: 0.0 °C

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

Comment:

Approved By: Susan Beasley

