

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 03/13/18 **Time:** 09:00 **Collector:** Jeff Richardson
Temperature Controls: **Raw:** °C **Processed:** 38 °F **Size:** Half Gallon
Processor/Distributor: MILLS RIVER CREAMERY **ID#:** 37-169

Sample Receipt:

Date: 03/14/18 **Time:** 07:35
Temperature: **Raw:** °C **Processed:** 1.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES031418-0090

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
492	3-30	1/2 Gallon	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
493	3-25	1/2 Gallon	Chocolate Milk	Not Found	Not Found	<1 EHSCC/mL	670 PAC/ml			
494	4-8	1/2 Gallon	Buttermilk	Not Found		<1 EHSCC/g				
495	3-25	Quart	Heavy Cream	Not Found	Not Found	<1 EHSCC/g	4,400 PAC/g			
496	3-25	Quart	Half & Half	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			

CONTROLS:

Analyzed By: Darneice Owens

Plating Date: 03/14/18 **Time:** 09:20

Temperature when Analyzed: 1.0 °C

Comment:

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

