

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 03/14/16 **Time:** 12:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** °C **Processed:** 1.5 °C **Size:** Half Gallon
Processor/Distributor: SIMPLY NATURAL CREAMERY **ID#:** 37-170

Sample Receipt:

Date: 03/14/16 **Time:** 14:25
Temperature: **Raw:** °C **Processed:** 0.5 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES031516-0100

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
431	4-1	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	250 PAC/ml			
432	4-1	1/2 Gallon	Lowfat	Not Found	Not Found	<1 EPCC/ml	<2500 EPAC/ml			
433	3-22	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
434	4-1	Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
435	3-27	1/2 Gallon	Half & Half	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
436	3-28	Quart	Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
437	4-9	Quart	Buttermilk	Not Found		<1 EHSCC/g				

CONTROLS:

Analyzed By: Darneice Owens

Plating Date: 03-15-16 **Time:** 09:10

Temperature when Analyzed: 2.0 °C

Comment:

Approved By: Susan Beasley



PAC: 0

Air Density: 0 /15 min

Incubation Temperature:

Inhibitor Test Used:

Inhibitor Positive Control:

Inhibitor Negative Control:

Equip: 0

Diluent and NB: 0/-

32.0 °C

Delvo P5

Purple

Yellow