

## Sample Submission and Reporting Form

## RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

## Sample Collection:

Date: 03/14/16 Time: 08:30 Collector: Jeff Richardson  
 Temperature Controls: Raw: 38 °F Processed: 37 °F Size: Half Gallon  
 Processor/Distributor: MILLS RIVER CREAMERY ID#: 37-169

## Sample Receipt:

Date: 03/15/16 Time: 07:30  
 Temperature: Raw: 1.0 °C Processed: 1.0 °C  
 Received by: Denise Richardson

## Environmental Microbiology

Sample Group: ES031516-0102

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
424	3/29	1/2 Gallon	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
425	3/28	1/2 Gallon	Chocolate Milk	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
426	4/1	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g				
427	3/28	Quart	Heavy Cream	Not Found	Not Found	<1 EHSCC/g	290 PAC/g			
428	3/28	Quart	Half & Half	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
429		3 Ounces	In Plant Raw		Not Found		9800 PAC/ml			

## CONTROLS:

Analyzed By: Darneice Owens

Plating Date: 03/15/16 Time: 08:20

Temperature when Analyzed: 1.0 °C

Comment:

Approved By: Susan Beasley



PAC: 0

Equip: 0

Air Density: 0 /15 min

Diluent and NB: 0/-

Incubation Temperature: 32.0 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow