

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 03/16/2009 **Time:** 10:00 **Collector:** Chris Alexander
Temperature Controls: **Raw:** 36 °F **Processed:** 36 °F **Size:** Half Gallon
Processor/Distributor: SPRING RIDGE CREAMERY **ID#:** 37-92

Sample Receipt:

Date: 03/17/2009 **Time:** 07:45
Temperature: **Raw:** 1.5 °C **Processed:** 1.0 °C
Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES031709-0029

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
349	4-3	1/2 Gallon	Jersey Gold Whole Milk	Not Found	Not Found	<1 EPCC/ml	< 250 EPAC/ml		
350	4-1	1/2 Gallon	Whole Buttermilk	Not Found		< 1 EHSCC/g			
351		4 Ounces	In-Plant Raw		Not Found		6200 PAC/ml		
352		4 Ounces	Producer #4162 Farm Raw		Not Found		4100 PAC/ml	300000	

CONTROLS:

Analyzed by: Benjamin Saavedra
Plating Date: 03/17/2009 **Time:** 08:30
Temperature when analyzed: 1.0 °C
SSF: 4080

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