

Sample Submission and Reporting Form

**RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS**

**Sample Collection:**

**Date:** 03/23/2010      **Time:** 09:00      **Collector:** Chris Alexander  
**Temperature Controls:**    **Raw:** 36 °F    **Processed:** 38 °F    **Size:** Half Gallon  
**Processor/Distributor:**    SPRING RIDGE CREAMERY      **ID#:** 37-92

**Sample Receipt:**

**Date:** 03/24/2010      **Time:** 08:00  
**Temperature:**      **Raw:** 1.5 °C      **Processed:** 2.0 °C  
**Received by:**      Susan Beasley

**Environmental Microbiology**

**Sample Group: ES032410-0170**

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
464	4-1	1/2 Gallon	Jersey Gold	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
465	4-13	1/2 Gallon	Whole BM	Not Found		<1 EHSCC/g				
466		4 Ounces	Raw-In Plant 36°F		Not Found		36000 EPAC/ml	260000		

**CONTROLS:**

**Analyzed by:** Susan Beasley  
**Plating Date:** 03/24/2010      **Time:** 09:30  
**Temperature when analyzed:** 2.0 °C  
**SSF:** 4070

**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

**Approved By:** Susan Beasley