Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

Temperature Controls: Raw: 35 °F Processed: 38 °F Size: Quart Temperature: Raw: 0.5 °C Processed: 0.5 °C

Processor/Distributor: Round Mountain Creamery ID#: 37-163 Received by: Susan Beasley

Environmental Microbiology Sample Group: ES032712-0153

	SAMPLE IN	IFORMATIO	ON	RAW AND PROCESSED DAIRY PRODUCTS				CONTAINERS		
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
435	4/9/12	Quart	Goat's Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
436		4 Ounces	In Plt Raw Goat's Milk 35*F		Not Found		<25000 EPAC/ml			
437		4 Ounces	Selig.Raw Goat's Milk 35*F		Not Found		28000 PAC/ml	720000		

CONTROLS:

Analyzed By: Susan Beasley PAC: 0 Equip: 0

 Plating Date:
 03/27/12
 Time:
 09:00
 Air Density:
 0 /15 min
 Diluent and NB:
 0 /

Temperature when Analyzed: 0.5 °C

SSF: 4070 Incubation Temperature: 32.0 °C
Inhibitor Test Used: Delvo P5
Inhibitor Positive Control: Purple

Approved By: Susan Beasley

Translated Inhibitor Negative Control: Yellow