

Sample Submission and Reporting Form

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

**Sample Collection:**

**Date:** 03/30/15      **Time:** 09:30      **Collector:** Kenneth Sykes  
**Temperature Controls:**      **Raw:** 38 °F      **Processed:** 36 °F      **Size:** Half Gallon  
**Processor/Distributor:** Simply Natural Dairy      **ID#:** 37-170

**Sample Receipt:**

**Date:** 03/30/15      **Time:** 13:30  
**Temperature:**      **Raw:** 0.5 °C      **Processed:** 0.5 °C  
**Received by:** Denise Richardson

**Environmental Microbiology**

**Sample Group: ES033015-0055**

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
491	4/14	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
492	4/14	1/2 Gallon	Lowfat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
493	4/17	Pint	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
494	4/13	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
495	4/11	1/2 Gallon	Half & Half	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
496	4/11	1/2 Gallon	Heavy Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
497	4/20	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g				
498	3/30	2 Ounces	In Plant Raw (38 F)		Not Found		<2500 EPAC/ml			

**CONTROLS:**

**Analyzed By:** Darneice Owens

**Plating Date:** 03/31/15      **Time:** 09:15

**Temperature when Analyzed:** 2.5 °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:** 1

**Diluent and NB:** 0/-

32.0 °C

Delvo P5

Purple

Yellow