

Sample Submission and Reporting Form

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

**Sample Collection:**

**Date:** 03/30/2009      **Time:** 11:00      **Collector:** Chris Alexander  
**Temperature Controls:**      **Raw:** 34 °F      **Processed:** °C      **Size:** Half Gallon  
**Processor/Distributor:** Round Mountain Creamery      **ID#:** 37-163

**Sample Receipt:**

**Date:** 03/31/2009      **Time:** 08:00  
**Temperature:**      **Raw:** 1.0 °C      **Processed:** 1.0 °C  
**Received by:** Benjamin Saavedra

**Environmental Microbiology**

**Sample Group: ES040109-0040**

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
450	4/5/09	1/2 Gallon	Goat's Milk	Not Found	Not Found	<1 EPCC/ml	>200000 EPAC/ml		
451		Quart	Glass Container #19						< 10      < 2
452		1/2 Gallon	Glass Container #5						< 25      < 5
453		4 Ounces	Goat's Milk - In Plant Raw		Not Found		5100 PAC/ml		
454		4 Ounces	Goat's Milk - Prod. S11-163		Not Found		4500 PAC/ml	73000	

**CONTROLS:**

**Analyzed by:** Joy Hayes  
**Plating Date:** 03/31/2009      **Time:** 09:00  
**Temperature when analyzed:** 1.0 °C  
**SSF:** 4070

**Approved By:** Susan Beasley

**PAC:** 0      **Equip:** 1  
**Air Density:** 1 /15 min      **Diluent and NB:** 0 / 0  
**Incubation temperature:** 32.5 °C  
**Inhibitor test used:** Delvo P5  
**Inhibitor Positive Control:** Purple  
**Inhibitor Negative Control:** Yellow