

Sample Submission and Reporting Form

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

**Sample Collection:**

**Date:** 03/30/2009      **Time:** 11:15      **Collector:** Chris Alexander  
**Temperature Controls:**      **Raw:**      °C      **Processed:**      °C      **Size:**  
**Processor/Distributor:** Round Mountain Creamery      **ID#:** 37-163

**Sample Receipt:**

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

**Environmental Microbiology**

**Sample Group: ES040109-0043**

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
457		Quart	Glass Container #24						< 10	< 2
458		1/2 Gallon	Glass Container #13						< 25	< 5

**CONTROLS:**

**Analyzed by:** Benjamin Saavedra  
**Plating Date:** 03/31/2009      **Time:** 09:00  
**Temperature when analyzed:**      °C  
**SSF:**

**PAC:** 0      **Equip:** 1  
**Air Density:** 1 /15 min      **Diluent and NB:** - / 0

**Incubation temperature:** 32.5 °C

**Inhibitor test used:**

**Inhibitor Positive Control:**

**Inhibitor Negative Control:**

**Approved By:** Susan Beasley