

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS**Sample Collection:**

Date: 03/19/13 **Time:** 10:00 **Collector:** Chris Alexander
Temperature Controls: **Raw:** 35 °F **Processed:** 36 °F **Size:** Quart
Processor/Distributor: Round Mountain Creamery **ID#:** 37-163

Sample Receipt:

Date: 03/20/13 **Time:** 07:50
Temperature: **Raw:** 0.5 °C **Processed:** 0.5 °C
Received by: Holly Braswell

Environmental Microbiology**Sample Group: ES040113-0046**

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
437	4/1/13	1/2 Gallon	Goat's Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
438		4 Ounces	Inplt Raw Goat Milk 35°F		Not Found		12000 PAC/ml			
439		4 Ounces	Prod. Goat Milk 35°F		Not Found		18000 PAC/ml	270000		

CONTROLS:**Analyzed By:** Holly Braswell**Plating Date:** 03/20/13 **Time:** 10:25**Temperature when Analyzed:** 0.5 °C**SSF:** 4070**Comment:** Sample #439 Producer 011-163**Approved By:** Susan Beasley

PAC: 0**Equip:** 1**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