

Sample Submission and Reporting Form

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

**Sample Collection:**

**Date:** 03/31/15      **Time:** 09:00      **Collector:** Jeff Richardson  
**Temperature Controls:**      **Raw:** 35 °F      **Processed:** 35 °F      **Size:** Half Gallon  
**Processor/Distributor:** MILLS RIVER CREAMERY      **ID#:** 37-169

**Sample Receipt:**

**Date:** 04/01/15      **Time:** 07:30  
**Temperature:**      **Raw:** 2.0 °C      **Processed:** 1.0 °C  
**Received by:** Denise Richardson

**Environmental Microbiology**

**Sample Group: ES040115-0064**

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
555	4/13	1/2 Gallon	Whole Milk Buttermilk	Not Found		<1 EHSCC/g				
556	4/13	1/2 Gallon	Chocolate Milk	Not Found	Not Found	<1 EHSCC/mL	<2500 EPAC/ml			
557		3 Ounces	In Plant Raw		Not Found		21000 PAC/ml			

**CONTROLS:**

**Analyzed By:** Denise Richardson

**Plating Date:** 04/01/15      **Time:** 10:45

**Temperature when Analyzed:** 2.0 °C

**Approved By:** Susan Beasley



**PAC:** 0

**Equip:** 0

**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