

## Sample Submission and Reporting Form

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

**Date:** 04/04/17 **Time:** 09:30 **Collector:** Jeff Richardson  
**Temperature Controls:** **Raw:** 38 °F **Processed:** 38 °F **Size:** Half Gallon  
**Processor/Distributor:** MILLS RIVER CREAMERY **ID#:** 37-169

**Sample Receipt:**

**Date:** 04/05/17 **Time:** 07:30  
**Temperature:** **Raw:** 1.0 °C **Processed:** 1.0 °C  
**Received by:** Denise Richardson

**Environmental Microbiology****Sample Group: ES040517-0087**

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
606	4-21	1/2 Gallon	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
607	4-23	1/2 Gallon	Buttermilk	Not Found		<1 EHSCC/g				
608	4-16	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	50,000 EPAC/ml			
609	4-18	Quart	Heavy Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
610	4-18	Quart	Half & Half	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
611		2 Ounces	In Plant Raw		Not Found		56,000 PAC/ml			

**CONTROLS:****Analyzed By:** Denise Richardson**Plating Date:** 04-05-17 **Time:** 09:25**Temperature when Analyzed:** 1.0 °C**Comment:****Approved By:** Susan Beasley

**PAC:** 0**Equip:** 0**Air Density:** 1 /15 min**Diluent and NB:** 0/-**Incubation Temperature:** 32.0 °C**Inhibitor Test Used:** Delvo P5**Inhibitor Positive Control:** Purple**Inhibitor Negative Control:** Yellow