

Sample Submission and Reporting Form

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

**Sample Collection:**

**Date:** 04/06/2009      **Time:** 10:00      **Collector:** Chris Alexander  
**Temperature Controls:**    **Raw:** 36 °F    **Processed:** 38 °F    **Size:** Half Gallon  
**Processor/Distributor:**    SPRING RIDGE CREAMERY      **ID#:** 37-92

**Sample Receipt:**

**Date:** 04/07/2009      **Time:** 08:00  
**Temperature:**      **Raw:** 1.0 °C      **Processed:** 0.5 °C  
**Received by:** Susan Beasley

**Environmental Microbiology**

**Sample Group: ES040709-0100**

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
472	4-15	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g				
473	4-21	1/2 Gallon	Jersey Gold Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
474		4 Ounces	In-Plant Raw Milk		Not Found		520000 EPAC/ml			
475		4 Ounces	Producer #4162		Not Found		460000 EPAC/ml	140000		

**CONTROLS:**

**Analyzed by:** Susan Beasley  
**Plating Date:** 04/07/2009      **Time:** 09:00  
**Temperature when analyzed:** 0.5 °C  
**SSF:** 4030

**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

**Approved By:** Susan Beasley