

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

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