

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 04/10/18 **Time:** 09:30 **Collector:** Ginger Wilborn
Temperature Controls: **Raw:** 38 °F **Processed:** 35 °F **Size:** Half Gallon
Processor/Distributor: SIMPLY NATURAL CREAMERY **ID#:** 37-170

Sample Receipt:

Date: 04/10/18 **Time:** 13:05
Temperature: **Raw:** 2.0 °C **Processed:** 2.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES041018-0137

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
710	4-27	Pint	Chocolate Milk	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
711	4-27	1/2 Gallon	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
712	4-21	1/2 Gallon	Half & Half	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
713	4-21	1/2 Gallon	Heavy Cream	Not Found	Not Found	<1 EHSCC/g	5,300 PAC/g			
714	4-27	1/2 Gallon	Lowfat Milk	Not Found	Not Found	4 PCC/ml	<250 EPAC/ml			
715	4-24	1/2 Gallon	Skim Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
716	4-26	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g				
717		4 Ounces	Farm Raw		Not Found		4,000 PAC/ml	320,000		
718		4 Ounces	Plant Raw		Not Found		3,700 PAC/ml			

SSF: 4050

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 04/11/18 **Time:** 08:35

Temperature when Analyzed: 2.0 °C

Comment:

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

Approved By: Susan Beasley