

Sample Submission and Reporting Form

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

Date: 04/10/12 **Time:** 10:00 **Collector:** Chris Alexander
Temperature Controls: **Raw:** 34 °F **Processed:** 34 °F **Size:** Quart
Processor/Distributor: Round Mountain Creamery **ID#:** 37-163

Sample Receipt:

Date: 04/11/12 **Time:** 08:00
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Darneice Lyons

Environmental Microbiology**Sample Group: ES041112-0138**

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
502	4/23/12	1/2 Gallon	Goat's Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
503		4 Ounces	In Plt Raw Goats Milk 34°F		Not Found		6300 PAC/ml			
504		4 Ounces	Prod. Raw Goats Milk 34°F		Not Found		7200 PAC/ml	390000		

CONTROLS:**Analyzed By:** Darneice Lyons**Plating Date:** 04/11/12 **Time:** 09:30**Temperature when Analyzed:** 1.0 °C**SSF:** 4160

Comment: Seligman EGG Farm Producer 011-163, Amended copy - Client ID changed from The Creamery to Round Mtn. Creamery. (SB)

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