

Sample Submission and Reporting Form

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

**Sample Collection:**

**Date:** 04/11/2011      **Time:** 10:15      **Collector:** Chris Alexander  
**Temperature Controls:**      **Raw:** °C      **Processed:** °C      **Size:**  
**Processor/Distributor:** Round Mountain Creamery      **ID#:** 37-163

**Sample Receipt:**

**Date:** 04/12/2011      **Time:** 08:15  
**Temperature:**      **Raw:** °C      **Processed:** °C  
**Received by:** Darneice Lyons

**Environmental Microbiology**

**Sample Group: ES041211-0151**

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
567		Quart	Glass Bottle 2						< 10 < 2
568		Quart	Glass Bottle 18						< 10 < 2
569		1/2 Gallon	Glass Bottle 8						< 25 < 5
570		1/2 Gallon	Glass Bottle 2						< 25 < 5

**CONTROLS:**

**Analyzed by:** Susan Beasley  
**Plating Date:** 04/12/2011      **Time:** 10:00  
**Temperature when analyzed:** °C  
**SSF:**

**PAC:** 0      **Equip:** 0  
**Air Density:** 1 /15 min      **Diluent and NB:** - / 0

**Incubation temperature:** 32.0 °C

**Inhibitor test used:**

**Inhibitor Positive Control:**

**Inhibitor Negative Control:**

**Approved By:** Susan Beasley