

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 04/12/16 **Time:** 13:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 39 °F **Processed:** 2.0 °C **Size:** Half Gallon
Processor/Distributor: SIMPLY NATURAL CREAMERY **ID#:** 37-170

Sample Receipt:

Date: 04/12/16 **Time:** 15:15
Temperature: **Raw:** 0.5 °C **Processed:** 0.5 °C
Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES041216-0151

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
626	4-29	Pint	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
627	4-29	1/2 Gallon	Lowfat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
628	4-25	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
629	4-26	Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
630	4-26	Pint	1/2 & 1/2	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
631	4-25	Pint	Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
632	4-30	Pint	Buttermilk	Not Found		<1 EHSCC/g				
633		100 mL	In Plant Raw #2		Not Found		7600 PAC/ml			

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 04-13-16 **Time:** 09:05

Temperature when Analyzed: 2.5 °C

Comment:

Approved By: Susan Beasley

PAC: 1

Air Density: 0 /15 min

Incubation Temperature:

Inhibitor Test Used:

Inhibitor Positive Control:

Inhibitor Negative Control:

Equip: 0

Diluent and NB: 1/-

32.0 °C

Delvo P5

Purple

Yellow