

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 04/12/16 **Time:** 08:30 **Collector:** Jeff Richardson
Temperature Controls: **Raw:** 37 °F **Processed:** 38 °F **Size:** Half Gallon
Processor/Distributor: MILLS RIVER CREAMERY **ID#:** 37-169

Sample Receipt:

Date: 04/13/16 **Time:** 07:40
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES041316-0106

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
634	4-29	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g				
635	4-20	Quart	Chocolate	Not Found	Not Found	<1 EHSCC/mL	3200 PAC/ml			
636	4-26	1/2 Gallon	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
637	4-24	Pint	Half & Half	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
638	4-17	Pint	Heavy Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
639	4-12	2 Ounces	In Plant Raw		Not Found		<2500 EPAC/ml			

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 04-13-16 **Time:** 09:50

Temperature when Analyzed: 1.0 °C

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