

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 04/21/15 **Time:** 10:30 **Collector:** Kenneth Sykes
Temperature Controls: **Raw:** 37 °F **Processed:** 38 °F **Size:** Half Gallon
Processor/Distributor: Simply Natural Dairy **ID#:** 37-170

Sample Receipt:

Date: 04/21/15 **Time:** 13:00
Temperature: **Raw:** 0.0 °C **Processed:** 0.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES042115-0112

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
691	5-4	Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
692	5-5	1/2 Gallon	Low Fat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
693	5-9	Pint	Homo (Whole)	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
694	5-8	Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
695	5-8	1/2 Gallon	Half & Half	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
696	5-3	Pint	Heavy Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
697	5-10	1/2 Gallon	Buttermilk	Not Found		<1 EHSCC/g				
698	4-21	2 Ounces	In Plant Raw (37 F)		Not Found		7500 PAC/ml			

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 04/22/15 **Time:** 08:10

Temperature when Analyzed: 2.5 °C

Comment:

Approved By: Susan Beasley

PAC: 0

Air Density: 1 /15 min

Incubation Temperature:

Inhibitor Test Used:

Inhibitor Positive Control:

Inhibitor Negative Control:

Equip: 0

Diluent and NB: 0/-

32.0 °C

Delvo P5

Purple

Yellow