

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 04/27/2009 **Time:** 10:30 **Collector:** Chris Alexander
Temperature Controls: **Raw:** 34 °F **Processed:** 35 °F **Size:** Quart
Processor/Distributor: Round Mountain Creamery **ID#:** 37-163

Sample Receipt:

Date: 04/28/2009 **Time:** 08:00
Temperature: **Raw:** 3.0 °C **Processed:** 3.0 °C
Received by: Joy Hayes

Environmental Microbiology

Sample Group: ES042809-0070

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
611	05/10/09	Quart	Goat's milk (Past)	Not Found	Not Found	<1 EPCC/ml	<250			
612		Quart	Glass Container						< 10	< 2
613		1/2 Gallon	Glass Container						< 25	< 5
614		1/2 Gallon	Glass Container						< 25	< 5
615		Quart	Glass Container						10	< 2
616		4 Ounces	Goat-In plant raw		Not Found		<2500 EPAC/ml			
617		4 Ounces	Producer raw - Goat		Not Found		<2500 EPAC/ml	340000		

CONTROLS:

Analyzed by: Darneice Lyons
Plating Date: 04/28/2009 **Time:** 09:30
Temperature when analyzed: 3.0 °C
SSF: 4030

Approved By: Joy Hayes

PAC: 0 **Equip:** 0
Air Density: 1 /15 min **Diluent and NB:** 0 / 0
Incubation temperature: 32.0 °C
Inhibitor test used: Delvo P5
Inhibitor Positive Control: Purple
Inhibitor Negative Control: Yellow