

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 04/27/15 **Time:** 09:00 **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: 04/28/15 **Time:** 07:30
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES042815-0068

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
721	5/13	1/2 Gallon	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
722	5/9	1/2 Gallon	Chocolate Milk	Not Found	Not Found	<1 EHSCC/mL	<2500 EPAC/ml			
723	5/15	1/2 Gallon	Buttermilk	Not Found		<1 EHSCC/g				
723A		4 Ounces	In Plant Raw #1		Not Found		23000 PAC/ml			

CONTROLS:

Analyzed By: Darneice Owens

Plating Date: 04/28/15 **Time:** 09:20

Temperature when Analyzed: 1.0 °C

Comment: Sample collection temperature controls given by email; Raw sample information given by phone per J. Richardson. (SB)

Approved By: Susan Beasley

PAC: 0

Air Density: 0 /15 min

Incubation Temperature:

Inhibitor Test Used:

Inhibitor Positive Control:

Inhibitor Negative Control:

Equip: 0

Diluent and NB: 0/-

32.5 °C

Delvo P5

Purple

Yellow