

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS**Sample Collection:**

Date: 04/29/14 **Time:** 10:00 **Collector:** Jeff Richardson
Temperature Controls: **Raw:** 34 °F **Processed:** 40 °F **Size:** Quart
Processor/Distributor: Round Mountain Creamery **ID#:** 37-163

Sample Receipt:

Date: 04/30/14 **Time:** 07:45
Temperature: **Raw:** 3.2 °C **Processed:** 0.0 °C
Received by: Susan Beasley

Environmental Microbiology**Sample Group: ES050114-0094**

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
651		4 Ounces	Raw Goat Milk		Not Found		4300 PAC/ml	420000		
652	5/12/14	Quart	Goat Milk	Not Found	Not Found	<1 EPCC/ml	1300 PAC/ml			
653	5/12/14	1/2 Gallon	Goat Milk	Not Found	Not Found	<1 EPCC/ml	480 PAC/ml			
654		Quart	Bottle - Glass						< 10	<2
655		Quart	Bottle - Glass						< 10	<2
656		1/2 Gallon	Bottle - Glass						< 25	<5
657		1/2 Gallon	Bottle - Glass						< 25	<5

SSF: 4050**CONTROLS:****Analyzed By:** Susan Beasley**PAC:** 0**Equip:** 0**Plating Date:** 04/30/14 **Time:** 10:45**Air Density:** 0 /15 min**Diluent and NB:** 0 / 0**Temperature when Analyzed:** 3.2 °C**Incubation Temperature:** 32.1 °C**Inhibitor Test Used:** Delvo P5**Comment:****Inhibitor Positive Control:** Purple**Inhibitor Negative Control:** Yellow**Approved By:** Susan Beasley