

Sample Submission and Reporting Form

**RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS**

**Sample Collection:**

**Date:** 05/03/2011      **Time:** 11:00      **Collector:** Chris Alexander  
**Temperature Controls:**      **Raw:** °C      **Processed:** °C      **Size:**  
**Processor/Distributor:** Round Mountain Creamery      **ID#:** 37-163

**Sample Receipt:**

**Date:** 05/04/2011      **Time:** 08:15  
**Temperature:**      **Raw:** °C      **Processed:** °C  
**Received by:** Darneice Lyons

**Environmental Microbiology**

**Sample Group: ES050411-0159**

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
664		Quart	Glass Container #2						< 10      < 2
665		Quart	Glass Container #13						10      < 2
666		1/2 Gallon	Glass Container #6						< 25      < 5
667		1/2 Gallon	Glass Container #2						25      < 5

**CONTROLS:**

**Analyzed by:** Joy Hayes  
**Plating Date:** 05/04/2011      **Time:** 09:00  
**Temperature when analyzed:** °C  
**SSF:**

**PAC:** 0      **Equip:** 0  
**Air Density:** 4 /15 min      **Diluent and NB:** -/0

**Incubation temperature:** 32.0 °C

**Inhibitor test used:**

**Inhibitor Positive Control:**

**Inhibitor Negative Control:**

**Approved By:** Susan Beasley