

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 05/04/2009 **Time:** 09:30 **Collector:** Chris Alexander
Temperature Controls: **Raw:** 36 °F **Processed:** 38 °F **Size:** Half Gallon
Processor/Distributor: SPRING RIDGE CREAMERY **ID#:** 37-92

Sample Receipt:

Date: 05/05/2009 **Time:** 07:45
Temperature: **Raw:** 2 °C **Processed:** 2 °C
Received by: Joy Hayes

Environmental Microbiology

Sample Group: ES050509-0071

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
618	5-12	1/2 Gallon	Jersey Gold Milk	Not Found	Not Found	< 1 EPCC/ml	< 250 EPAC/ml		
619	6-10	1/2 Gallon	Whole Buttermilk	Not Found		< 1 EHSCC/g			
620	0249	16 Ounces	Cottage Cheese	Not Found		< 1 EHSCC/g			
621		4 Ounces	In-Plant Raw Milk		Not Found		8600 PAC/ml		
622		4 Ounces	Producer #4162 Raw Milk		Not Found		10000 PAC/ml	240000	

CONTROLS:

Analyzed by: Benjamin Saavedra
Plating Date: 05/05/2009 **Time:** 09:00
Temperature when analyzed: 2.0 °C
SSF: 4080

Approved By: Joy Hayes

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