

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 05/10/16 **Time:** 12:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 37 °F **Processed:** 2 °C **Size:** Half Gallon
Processor/Distributor: SIMPLY NATURAL CREAMERY **ID#:** 37-170

Sample Receipt:

Date: 05/10/16 **Time:** 14:40
Temperature: **Raw:** 3.0 °C **Processed:** 4.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES051016-0115

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
770	5-27	Quart	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
771	5-27	1/2 Gallon	Low fat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
772	5-24	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
773	5-27	Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
774	5-22	Pint	Half & Half	Not Found	Not Found	<1 EHSCC/g	2300 PAC/g			
775	5-23	Pint	Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
776	6-4	Quart	Buttermilk	Not Found		<1 EHSCC/g				
777		100 mL	In Plant Raw #1 37*		Not Found		<2500 EPAC/ml			

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 05-11-16 **Time:** 09:10

Temperature when Analyzed: 2.5 °C

Comment:

Approved By: Susan Beasley

PAC: 1

Air Density: 0 /15 min

Incubation Temperature:

Inhibitor Test Used:

Inhibitor Positive Control:

Inhibitor Negative Control:

Equip: 0

Diluent and NB: 1/-

32.0 °C

Delvo P5

Purple

Yellow