

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Sample Receipt:

Date: 05/09/17 **Time:** 08:30 **Collector:** Jeff Richardson
Temperature Controls: **Raw:** 38 °F **Processed:** 39 °F **Size:** Half Gallon
Processor/Distributor: MILLS RIVER CREAMERY **ID#:** 37-169

Date: 05/10/17 **Time:** 07:30
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES051017-0107

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
829	5-26	1/2 Gallon	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
830	5-21	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	430 PAC/ml			
831	5-21	1/2 Gallon	Buttermilk	Not Found		<1 EHSCC/g				
832	5-21	Quart	Half & Half	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
833	5-21	Quart	Heavy Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
834		3 Ounces	In Plant Raw		Not Found		<2,500 EPAC/ml			

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 05-10-17 **Time:** 08:10

Temperature when Analyzed: 1.0 °C

Comment:

Approved By: Susan Beasley

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