

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 05/10/16 **Time:** 08:30 **Collector:** Jeff Richardson
Temperature Controls: **Raw:** 38 °F **Processed:** 37 °F **Size:** Half Gallon
Processor/Distributor: MILLS RIVER CREAMERY **ID#:** 37-169

Sample Receipt:

Date: 05/11/16 **Time:** 07:35
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES051116-0105

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
778	5/24	1/2 Gallon	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
779	5-16	Quart	Chocolate	Not Found	Not Found	<1 EHSCC/mL	17000 PAC/ml			
780	5-23	Pint	Heavy Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
781	5-30	1/2 Gallon	Buttermilk	Not Found		<1 EHSCC/g				
782	5-23	Quart	Half & Half	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
783		100 mL	In Plant Raw		Not Found		3400 PAC/ml			

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 05-11-16 **Time:** 09:50

Temperature when Analyzed: 1.0 °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