

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 05/12/15 **Time:** 10:00 **Collector:** Ken Sykes
Temperature Controls: **Raw:** 40 °F **Processed:** 36 °F **Size:** Half Gallon
Processor/Distributor: SIMPLY NATURAL CREAMERY **ID#:** 37-170

Sample Receipt:

Date: 05/12/15 **Time:** 12:45
Temperature: **Raw:** 0.5 °C **Processed:** 0.5 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES051215-0093

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
798	5-23	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
799	5-24	1/2 Gallon	Low Fat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
800	5-29	Quart	Homo (Whole)	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
801	5-29	Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
802	5-29	1/2 Gallon	Half & Half	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
803	5-29	Pint	Heavy Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
804	5-30	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g				
805	5-12	2 Ounces	In Plant Raw (40F)		Not Found		8300 PAC/ml			

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 05/13/15 **Time:** 08:05

Temperature when Analyzed: 2.1 °C

Comment:

Approved By: Susan Beasley

PAC: 0

Air Density: 0 /15 min

Incubation Temperature:

Inhibitor Test Used:

Inhibitor Positive Control:

Inhibitor Negative Control:

Equip: 1

Diluent and NB: 0/-

32.0 °C

Delvo P5

Purple

Yellow