

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 05/15/12 **Time:** 09:00 **Collector:** Chris Alexander
Temperature Controls: **Raw:** 36 °F **Processed:** 38 °F **Size:** Quart
Processor/Distributor: Round Mountain Creamery **ID#:** 37-163

Sample Receipt:

Date: 05/16/12 **Time:** 08:15
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES051612-0134

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
706	5/29/12	1/2 Gallon	Goat's Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
707		4 Ounces	In Plt Raw Goat Milk 36°F		Not Found		7300 PAC/ml			
708		4 Ounces	Prod. raw Goat Milk 36°F		Not Found		10000 PAC/ml	530000		

CONTROLS:

Analyzed By: Darneice Lyons

Plating Date: 05/16/12 **Time:** 09:00

Temperature when Analyzed: 1.0 °C

SSF: 4070

Comment:

Approved By: Susan Beasley

PAC: 0

Equip: 0

Air Density: 1 /15 min

Diluent and NB: 0 / -

Incubation Temperature: 32.0 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow