

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 05/17/2011 Time: 14:30 Collector: Chris Alexander
 Temperature Controls: Raw: 34 °F Processed: 36 °F Size: Quart
 Processor/Distributor: Round Mountain Creamery ID#: 37-163

Sample Receipt:

Date: 05/18/2011 Time: 08:15
 Temperature: Raw: 1.0 °C Processed: 1.0 °C
 Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES051811-0134

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
730	5/29/11	Quart	Goat's Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml		
731		4 Ounces	In Plant Raw (Goat) 34°F		Not Found		17000 PAC/ml		
732		4 Ounces	Seligman Farm (Goat) 34°F		Not Found		17000 PAC/ml	620000	

CONTROLS:

Analyzed by: Darneice Lyons
 Plating Date: 05/18/2011 Time: 09:00
 Temperature when analyzed: 1.0 °C
 SSF: 4070

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

Approved By: Susan Beasley