

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 06/06/16 **Time:** 12:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 38 °F **Processed:** 2 °C **Size:** Quart
Processor/Distributor: Simply Natural Dairy **ID#:** 37-170

Sample Receipt:

Date: 06/06/16 **Time:** 14:30
Temperature: **Raw:** 2.0 °C **Processed:** 3.0 °C
Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES060616-0030

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
953	6-24	Quart	Whole	Not Found	Not Found	2 PCC/ml	540 PAC/ml			
954	6-24	1/2 Gallon	Lowfat	Not Found	Not Found	1 PCC/ml	360 PAC/ml			
955	6-24	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	360 PAC/ml			
956	6-24	Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
957	6-19	Pint	1/2 & 1/2	Not Found	Not Found	<1 EHSCC/g	2400 PAC/g			
958	6-20	Pint	Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
959		100 mL	In Plant Raw #2 38*		Not Found		<250 EPAC/ml			

CONTROLS:

Analyzed By: Darneice Owens

Plating Date: 06/07/16 **Time:** 08:20

Temperature when Analyzed: 2.5 °C

Comment: Temp control not received with milk samples; Buttermilk (Qt.) sample was used as temp control. (SB)

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