

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS**Sample Collection:**

Date: 06/06/16 **Time:** 08:30 **Collector:** Jeff Richardson
Temperature Controls: **Raw:** 39 °F **Processed:** 38 °F **Size:** Half Gallon
Processor/Distributor: MILLS RIVER CREAMERY **ID#:** 37-169

Sample Receipt:

Date: 06/17/16 **Time:** 07:35
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Denise Richardson

Environmental Microbiology**Sample Group: ES060716-0121**

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
965	6/17	1/2 Gallon	Whole Milk	Not Found	Not Found	<1 EPCC/ml	380 PAC/ml			
966	6/19	1/2 Gallon	Chocolate Milk	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
967	6/28	1/2 Gallon	Buttermilk	Not Found		<1 EHSCC/g				
968	6/12	Quart	Half & Half	Not Found	Not Found	<1 EHSCC/g	90000 EPAC/g			
969	6/12	Pint	Heavy Cream	Not Found	Not Found	<1 EHSCC/g	4800 PAC/g			
970		3 Ounces	In Plant Raw		Not Found		4000 PAC/ml			

CONTROLS:**Analyzed By:** Darneice Owens**Plating Date:** 06/07/16 **Time:** 09:30**Temperature when Analyzed:** 1.0 °C**Comment:****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