

Sample Submission and Reporting Form

**RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS**

**Sample Collection:**

**Date:** 06/08/2009      **Time:** 09:30      **Collector:** Chris Alexander  
**Temperature Controls:**      **Raw:** 36 °F      **Processed:** 33 °F      **Size:** Half Gallon  
**Processor/Distributor:** SPRING RIDGE CREAMERY      **ID#:** 37-92

**Sample Receipt:**

**Date:** 06/09/2009      **Time:** 08:00  
**Temperature:**      **Raw:** 4.0 °C      **Processed:** 4.0 °C  
**Received by:** Benjamin Saavedra

**Environmental Microbiology**

**Sample Group: ES060909-0076**

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
803	6-25	1/2 Gallon	Whole Buttermilk	Not Found		< 1 EHSCC/g				
804	6-1-09	16 Ounces	Cottage Cheese	Not Found		< 1 EHSCC/g				
805		4 Ounces	In Plant Raw		Not Found		11000 PAC/ml			
806		4 Ounces	Producer 4162 - Raw		Not Found		14000 PAC/ml	240000		

**CONTROLS:**

**Analyzed by:** Benjamin Saavedra  
**Plating Date:** 06/09/2009      **Time:** 09:00  
**Temperature when analyzed:** 4.0 °C  
**SSF:** 4080

**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