

Sample Submission and Reporting Form

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

**Sample Collection:**

**Date:** 06/08/2010      **Time:** 08:30      **Collector:** Chris Alexander  
**Temperature Controls:**    **Raw:** 34 °F    **Processed:** 34 °F    **Size:** Half Gallon  
**Processor/Distributor:**    SPRING RIDGE CREAMERY      **ID#:** 37-92

**Sample Receipt:**

**Date:** 06/09/2010      **Time:** 08:15  
**Temperature:**            **Raw:** 3.0 °C            **Processed:** 3.5 °C  
**Received by:**            Joy Hayes

**Environmental Microbiology**

**Sample Group: ES060910-0193**

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
848	6-17	1/2 Gallon	Jersey Gold	Not Found	Not Found	<1 EPCC/ml	570 EPAC/ml			
849	7-1	1/2 Gallon	Whole BM	Not Found		<1 EHSCC/g				
850		4 Ounces	In Plant Raw		Not Found		28000 PAC/ml			

**CONTROLS:**

**Analyzed by:** Joy Hayes  
**Plating Date:** 06/09/2010      **Time:** 09:00  
**Temperature when analyzed:** 3.5 °C  
**SSF:**

**PAC:** 1                      **Equip:** 0  
**Air Density:** 2 /15 min      **Diluent and NB:** 1 / -  
  
**Incubation temperature:** 32.0 °C  
**Inhibitor test used:** Delvo P5  
**Inhibitor Positive Control:** Purple  
**Inhibitor Negative Control:** Yellow

**Approved By:** Joy Hayes