

Sample Submission and Reporting Form

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

**Sample Collection:**

**Date:** 06/15/15    **Time:** 09:15    **Collector:** Kenneth Sykes  
**Temperature Controls:**    **Raw:** 36 °F    **Processed:** 36 °F    **Size:** Half Gallon  
**Processor/Distributor:** SIMPLY NATURAL CREAMERY    **ID#:** 37-170

**Sample Receipt:**

**Date:** 06/15/15    **Time:** 14:20  
**Temperature:**    **Raw:** 0.0 °C    **Processed:** 0.0 °C  
**Received by:** Denise Richardson

**Environmental Microbiology**

**Sample Group: ES061515-0031**

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
1012	6-23	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	280 PAC/ml			
1013	7-3	1/2 Gallon	Low Fat	Not Found	Not Found	1 PCC/ml	<250 EPAC/ml			
1014	7-3	Quart	Homo	Not Found	Not Found	<1 EPCC/ml	550 PAC/ml			
1015	6-28	Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	130000 EPAC/ml			
1016	6-30	1/2 Gallon	Half & Half	Not Found	Not Found	<1 EHSCC/g	480 PAC/g			
1017	6-30	1/2 Gallon	Heavy Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1018	7-4	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g				
1019	6-15	2 Ounces	In Plant Raw (36*)		Not Found		8400 PAC/ml			

**CONTROLS:**

**Analyzed By:** Darneice Owens

**Plating Date:** 06/16/15    **Time:** 08:25

**Temperature when Analyzed:** 2.2 °C

**Comment:**

**Approved By:** Susan Beasley

**PAC:** 0

**Air Density:** 0 /15 min

**Incubation Temperature:**

**Inhibitor Test Used:**

**Inhibitor Positive Control:**

**Inhibitor Negative Control:**

**Equip:** 0

**Diluent and NB:** 0/-

32.0 °C

Delvo P5

Purple

Yellow