

## Sample Submission and Reporting Form

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

**Date:** 06/18/12    **Time:** 10:15    **Collector:** Chris Alexander  
**Temperature Controls:**    **Raw:** 35 °F    **Processed:** 36 °F    **Size:** Quart  
**Processor/Distributor:** Round Mountain Creamery    **ID#:** 37-163

**Sample Receipt:**

**Date:** 06-19-12    **Time:** 08:00  
**Temperature:**    **Raw:** 1.0 °C    **Processed:** 1.0 °C  
**Received by:** Joy Hayes

**Environmental Microbiology****Sample Group: ES061912-0127**

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
865	7/2/12	Quart	Goat Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
866		4 Ounces	In Plt Raw Goat Milk 35°F		Not Found		11000 PAC/ml			
867		4 Ounces	Prod. Raw Goat Milk 35°F		Not Found		9300 PAC/ml	610000		

**CONTROLS:****Analyzed By:** Joy Hayes**Plating Date:** 06/19/12    **Time:** 10:15**Temperature when Analyzed:** 1.0 °C**SSF:** 4160**Comment:** Lab No. 867 Producer 011-163**Approved By:** Susan Beasley

**PAC:** 0**Equip:** 0**Air Density:** 3 /15 min**Diluent and NB:** 0/-**Incubation Temperature:** 32.0 °C**Inhibitor Test Used:** Delvo P5**Inhibitor Positive Control:** Purple**Inhibitor Negative Control:** Yellow