Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

Temperature Controls: Raw: 34 °F Processed: 36 °F Size: Half Gallon Temperature: Raw: 0.5 °C Processed: 2.0 °C

Processor/Distributor: Round Mountain Creamery ID#: 37-163 Received by: Holly Braswell

Environmental Microbiology Sample Group: ES062613-0104

	SAMPLE IN	IFORMATIO	ON	RAW AND PROCESSED DAIRY PRODUCTS				CONTAINERS		
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
913	7/8/13	1/2 Gallon	Goat Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
914		4 Ounces	In Plant Raw Goat Milk 34*F		Not Found		5200 PAC/ml			
915		4 Ounces	Producer 011-163 Raw 34*F		Not Found		6100 PAC/ml	320000		

CONTROLS:

Analyzed By: Holly Braswell PAC: 1 Equip: 1

 Plating Date:
 6/26/13
 Time:
 10:10
 Air Density:
 2 /15 min
 Diluent and NB:
 1 /

Temperature when Analyzed: 2.0 °C

SSF: 4070 Incubation Temperature: 32.0 °C
Inhibitor Test Used: Delvo P5

Comment: Inhibitor Positive Control: Purple
Inhibitor Negative Control: Yellow

Approved By: Susan Beasley