

Sample Submission and Reporting Form

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

**Sample Collection:**

**Date:** 07/05/16    **Time:** 09:00    **Collector:** Jeff Richardson  
**Temperature Controls:**    **Raw:** 39 °F    **Processed:** 37 °F    **Size:** Half Gallon  
**Processor/Distributor:** MILLS RIVER CREAMERY    **ID#:** 37-169

**Sample Receipt:**

**Date:** 07/06/16    **Time:** 07:30  
**Temperature:**    **Raw:** 0.0 °C    **Processed:** 0.0 °C  
**Received by:** Darneice Owens

**Environmental Microbiology**

**Sample Group: ES070616-0133**

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
1149	7/18	1/2 Gallon	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1150	7/18	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g				
1151	7/17	Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1152	7/17	Pint	Heavy Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1153	7/17	Pint	Half & Half	Not Found	Not Found	<1 EHSCC/g	14000 PAC/g			
1154		3 Ounces	In - Plant Raw		Not Found		5200 PAC/ml			

**CONTROLS:**

**Analyzed By:** Denise Richardson

**Plating Date:** 07-06-16    **Time:** 09:10

**Temperature when Analyzed:** 0.0 °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:** 1

**Diluent and NB:** 0/-

32.0 °C

Delvo P5

Purple

Yellow