

Sample Submission and Reporting Form

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

**Sample Collection:**

**Date:** 07/06/2009      **Time:** 09:30      **Collector:** Chris Alexander  
**Temperature Controls:**      **Raw:** 36 °F      **Processed:** 36 °F      **Size:** Half Gallon  
**Processor/Distributor:** SPRING RIDGE CREAMERY      **ID#:** 37-92

**Sample Receipt:**

**Date:** 07/07/2009      **Time:** 08:00  
**Temperature:**      **Raw:** 3.0 °C      **Processed:** 3.5 °C  
**Received by:** Joy Hayes

**Environmental Microbiology**

**Sample Group: ES070709-0073**

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
925	7-16	1/2 Gallon	Jersey Gold	Not Found	Not Found	<1 EPCC/ml	>200000 EPAC/ml		
926	8-1	1/2 Gallon	BM Whole	Not Found		<1 EHSCC/g			
927	7-1-09	16 Ounces	Cottage Cheese	Not Found		<1 EHSCC/g			
928		4 Ounces	In Plant Raw		Not Found		<2500 EPAC/ml		
929		4 Ounces	Producer #4162 Raw		Not Found		2500 PAC/ml	150000	

**CONTROLS:**

**Analyzed by:** Darneice Lyons  
**Plating Date:** 07/07/2009      **Time:** 09:00  
**Temperature when analyzed:** 3.5 °C  
**SSF:** 4030

**Approved By:** Susan Beasley

**PAC:** 0      **Equip:** 0  
**Air Density:** 0 /15 min      **Diluent and NB:** 0 / -  
**Incubation temperature:** 32.5 °C  
**Inhibitor test used:** Delvo P5  
**Inhibitor Positive Control:** Purple  
**Inhibitor Negative Control:** Yellow