

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 07/13/15 **Time:** 10:20 **Collector:** K. Sykes
Temperature Controls: **Raw:** 37 °F **Processed:** 34 °F **Size:** Half Gallon
Processor/Distributor: SIMPLY NATURAL CREAMERY **ID#:** 37-170

Sample Receipt:

Date: 07/13/15 **Time:** 14:12
Temperature: **Raw:** 0.5 °C **Processed:** 0.5 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES071315-0069

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
1137	7-31	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1138	7-28	1/2 Gallon	low fat	Not Found	Not Found	<1 EPCC/ml	1100 PAC/ml			
1139	7-28	1/2 Gallon	Homo	Not Found	Not Found	<1 EPCC/ml	410 PAC/ml			
1140	7-31	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	570 PAC/ml			
1141	7-26	1/2 Gallon	Half & Half	Not Found	Not Found	<1 EHSCC/g	490 PAC/g			
1142	7-26	1/2 Gallon	Heavy Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1143	8-1	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g				
1144	7-13	2 Ounces	In Plant Raw (37 F)		Not Found		11000 PAC/ml			

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 07/14/15 **Time:** 09:00

Temperature when Analyzed: 3.0 °C

Comment:

Approved By: Susan Beasley

PAC: 0

Air Density: 2 /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