

Sample Submission and Reporting Form

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

**Sample Collection:**

**Date:** 07/13/15      **Time:** 09:00      **Collector:** Jeff Richardson  
**Temperature Controls:**      **Raw:** 39 °F      **Processed:** 39 °F      **Size:** Half Gallon  
**Processor/Distributor:** MILLS RIVER CREAMERY      **ID#:** 37-169

**Sample Receipt:**

**Date:** 07/14/15      **Time:** 07:38  
**Temperature:**      **Raw:** 2.0 °C      **Processed:** 2.0 °C  
**Received by:** Denise Richardson

**Environmental Microbiology**

**Sample Group: ES071415-0091**

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	7/24	1/2 Gallon	Whole Milk	Not Found	Not Found	1 PCC/ml	<250 EPAC/ml			
1150	8/2	1/2 Gallon	Buttermilk	Not Found		<1 EHSCC/g				
1151	7/16	1/2 Gallon	Chocolate Milk	Not Found	Not Found	<1 EHSCC/mL	LIQ			
1152		3 Ounces	In Plant Raw		Not Found		<2500 EPAC/ml			

**CONTROLS:**

**Analyzed By:** Denise Richardson

**Plating Date:** 07/14/15      **Time:** 10:00

**Temperature when Analyzed:** 2.0 °C

**Comment:** Chocolate sample #1151 had liquefier (LIQ) >25% of plating area in both dilutions.

**Approved By:** Susan Beasley



**PAC:** 0

**Equip:** 0

**Air Density:** 2 /15 min

**Diluent and NB:** 0/-

**Incubation Temperature:** 32.0 °C

**Inhibitor Test Used:** Delvo P5

**Inhibitor Positive Control:** Purple

**Inhibitor Negative Control:** Yellow