

Sample Submission and Reporting Form

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

**Sample Collection:**

**Date:** 07/18/16    **Time:** 10:45    **Collector:** J Briscoe/G Wilborn  
**Temperature Controls:**    **Raw:** 40 °F    **Processed:** 35 °F    **Size:** Quart  
**Processor/Distributor:**    **SIMPLY NATURAL CREAMERY**    **ID#:** 37-170

**Sample Receipt:**

**Date:** 07/18/16    **Time:** 15:25  
**Temperature:**    **Raw:** 1.0 °C    **Processed:** 1.0 °C  
**Received by:**    Denise Richardson

**Environmental Microbiology**

**Sample Group: ES071816-0053**

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
1213	8/2/16	Pint	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1214	8/5	1/2 Gallon	Low Fat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1215	8/5	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1216	8/2	Pint	1/2 & 1/2	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1217	8/1	Pint	Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1218	8/5	Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1219	8/13	Quart	Buttermilk	Not Found		<1 EHSCC/g				
1220		100 mL	In Plant Raw (2)		Not Found		8100 PAC/ml	180000		

**SSF:** 4050

**CONTROLS:**

**PAC:** 0    **Equip:** 0  
**Air Density:** 1 /15 min    **Diluent and NB:** 0 / -  
**Incubation Temperature:** 32.0 °C  
**Inhibitor Test Used:** Delvo P5  
**Inhibitor Positive Control:** Purple  
**Inhibitor Negative Control:** Yellow

**Analyzed By:** Denise Richardson

**Plating Date:** 07/19/16    **Time:** 08:40

**Temperature when Analyzed:** 2.2 °C

**Comment:**

**Approved By:** Susan Beasley