

## Sample Submission and Reporting Form

## RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

## Sample Collection:

Date: 07/19/2011 Time: 10:00 Collector: Chris Alexander  
Temperature Controls: Raw: 34 °F Processed: 36 °F Size: Quart  
Processor/Distributor: Round Mountain Creamery ID#: 37-163

## Sample Receipt:

Date: 07/20/2011 Time: 08:15  
Temperature: Raw: 1.0 °C Processed: 1.0 °C  
Received by: Joy Hayes

## Environmental Microbiology

Sample Group: ES072011-0134

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
1075	8/1/11	Quart	Goat's Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml		
1076		4 Ounces	In-Plant raw -Goat		Not Found		8400 PAC/ml		
1077		4 Ounces	Producer raw - Goat		Not Found		9700 PAC/ml	530000	

## CONTROLS:

Analyzed by: Darneice Lyons  
Plating Date: 07/20/2011 Time: 11:00  
Temperature when analyzed: 1.0 °C  
SSF: 4070

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

Approved By: Susan Beasley