

Sample Submission and Reporting Form

## RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

**Sample Collection:**

**Date:** 07/19/2011    **Time:** 10:15    **Collector:** Chris Alexander  
**Temperature Controls:**    **Raw:**    °C    **Processed:**    °C    **Size:**  
**Processor/Distributor:** Round Mountain Creamery    **ID#:** 37-163

**Sample Receipt:**

**Date:** 07/20/2011    **Time:** 08:15  
**Temperature:**    **Raw:**    °C    **Processed:**    °C  
**Received by:** Darneice Lyons

**Environmental Microbiology**

**Sample Group: ES072011-0139**

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
1092		Quart	Glass Container 10						< 10    < 2
1093		Quart	Glass Container 18						< 10    < 2
1094		1/2 Gallon	Glass Container 4						< 25    < 5
1095		1/2 Gallon	Glass Container 5						< 25    < 5

**CONTROLS:**

**Analyzed by:** Susan Beasley  
**Plating Date:** 07/20/2011    **Time:** 10:15  
**Temperature when analyzed:**    °C  
**SSF:**

**PAC:** 0    **Equip:** 0  
**Air Density:** 1 /15 min    **Diluent and NB:** - / 0

**Incubation temperature:** 32.0 °C

**Inhibitor test used:**

**Inhibitor Positive Control:**

**Inhibitor Negative Control:**

**Approved By:** Susan Beasley

