

## Sample Submission and Reporting Form

**RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS****Sample Collection:**

**Date:** 07/22/14 **Time:** 09:30 **Collector:** Jeff Richardson  
**Temperature Controls:** **Raw:** 42 °F **Processed:** 40 °F **Size:** Quart  
**Processor/Distributor:** Round Mountain Creamery **ID#:** 37-163

**Sample Receipt:**

**Date:** 07/23/14 **Time:** 07:35  
**Temperature:** **Raw:** 1.0 °C **Processed:** 1.0 °C  
**Received by:** DPRICHARDSON

**Environmental Microbiology****Sample Group: ES072314-0130**

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
1119		Quart	Bottle						< 10	<2
1120		Quart	Bottle						< 10	<2
1121		1/2 Gallon	Bottle						< 25	<5
1122		1/2 Gallon	Bottle						< 25	<5
1123	8/4	Quart	Goat Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1124	8/4	1/2 Gallon	Goat Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1125		3 Ounces	Raw Goat Milk		Not Found		8900 PAC/ml	650000		

**SSF:** 4050**CONTROLS:****Analyzed By:** Denise Richardson**PAC:** 0**Equip:** 0**Plating Date:** 07/23/14 **Time:** 08:50**Air Density:** 0 /15 min**Diluent and NB:** 0 / 0**Temperature when Analyzed:** 1.0 °C**Incubation Temperature:** 32.0 °C**Inhibitor Test Used:** Delvo P5**Comment:****Inhibitor Positive Control:** Purple**Inhibitor Negative Control:** Yellow**Approved By:** Susan Beasley
