

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 07/27/2010 **Time:** 10:00 **Collector:** Chris Alexander
Temperature Controls: **Raw:** 34 °F **Processed:** °C **Size:** 4 Ounces
Processor/Distributor: Round Mountain Creamery **ID#:** 37-163

Sample Receipt:

Date: 07/28/2010 **Time:** 07:45
Temperature: **Raw:** 3.0 °C **Processed:** °C
Received by: Joy Hayes

Environmental Microbiology

Sample Group: ES072910-0159

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
1109		4 Ounces	Raw Goat's Milk In-Plt 34*		Not Found		13000 PAC/ml		
1110		4 Ounces	Raw Goat's Milk Prod. 34*		Not Found		12000 PAC/ml	670000	

CONTROLS:

Analyzed by: Darneice Lyons
Plating Date: 07/28/2010 **Time:** 10:15
Temperature when analyzed: 3.0 °C
SSF: 4030

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

Incubation temperature: 32.5 °C
Inhibitor test used: Delvo P5
Inhibitor Positive Control: Purple
Inhibitor Negative Control: Yellow

Approved By: Susan Beasley