

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 07/30/12 Time: 11:00 Collector: Chris Alexander
 Temperature Controls: Raw: 34 °F Processed: 35 °F Size: Quart
 Processor/Distributor: Round Mountain Creamery ID#: 37-163

Sample Receipt:

Date: 07/31/12 Time: 07:45
 Temperature: Raw: 2.0 °C Processed: 2.0 °C
 Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES073112-0139

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
1045	8/13/12	Quart	Goat's Milk	Not Found	Not Found	<1 EPCC/ml	460 PAC/ml			
1046		4 Ounces	In Plant Raw-Goat Milk 34°F		Not Found		16000 PAC/ml			
1047		4 Ounces	Prod. Raw Goat Milk 34°F		Not Found		18000 PAC/ml	890000		

CONTROLS:

Analyzed By: Darneice Lyons

Plating Date: 07/31/12 Time: 11:00

Temperature when Analyzed: 2.0 °C

SSF: 4070

Comment:

Approved By: Susan Beasley



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