

Sample Submission and Reporting Form

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

Date: 07/30/12 **Time:** 11:15 **Collector:** Chris Alexander
Temperature Controls: **Raw:** °C **Processed:** °C **Size:**
Processor/Distributor: Round Mountain Creamery **ID#:** 37-163

Sample Receipt:

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

Environmental Microbiology**Sample Group: ES073112-0140**

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
1048		Quart	Glass Container 10						< 10	<2
1049		Quart	Glass Container 10						10	<2
1050		1/2 Gallon	Glass Container 2						< 25	<5
1051		1/2 Gallon	Glass Container 23						< 25	<5

CONTROLS:**Analyzed By:** Darneice Lyons**PAC:** 0**Equip:** 0**Plating Date:** 07/31/12 **Time:** 11:00**Air Density:** 1 /15 min**Diluent and NB:** -/0**Incubation Temperature:** 32.0 °C**Comment:****Approved By:** Susan Beasley