

Sample Submission and Reporting Form

## RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

**Sample Collection:**

**Date:** 08/09/2011    **Time:** 10:15    **Collector:** Chris Alexander  
**Temperature Controls:**    **Raw:**    °C    **Processed:**    °C    **Size:**  
**Processor/Distributor:** Round Mountain Creamery    **ID#:** 37-163

**Sample Receipt:**

**Date:** 08/10/2011    **Time:** 08:00  
**Temperature:**    **Raw:**    °C    **Processed:**    °C  
**Received by:** Darneice Lyons

**Environmental Microbiology**

**Sample Group: ES081011-0126**

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
1179		Quart	Glass Container 3						< 10    < 2
1180		Quart	Glass Container 3						< 10    < 2
1181		1/2 Gallon	Glass Container 1						< 25    < 5
1182		1/2 Gallon	Glass Container 12						< 25    < 5

**CONTROLS:**

**Analyzed by:** Darneice Lyons  
**Plating Date:** 08/10/2011    **Time:** 08:45  
**Temperature when analyzed:**    °C  
**SSF:**

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

**Incubation temperature:** 32.0 °C  
**Inhibitor test used:**  
**Inhibitor Positive Control:**  
**Inhibitor Negative Control:**

**Approved By:** Susan Beasley

