

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 08/10/2010 **Time:** 08:45 **Collector:** Chris Alexander
Temperature Controls: **Raw:** °C **Processed:** 33 °F **Size:** Half Gallon
Processor/Distributor: SPRING RIDGE CREAMERY **ID#:** 37-92

Sample Receipt:

Date: 08/11/2010 **Time:** 08:00
Temperature: **Raw:** °C **Processed:** 3.5 °C
Received by: Joy Hayes

Environmental Microbiology

Sample Group: ES081110-0143

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
1160	9-15	1/2 Gallon	Whole BM	Not Found		<1 EHSCC/g				
1161	8-27	1/2 Gallon	Whole Milk	Not Found	Not Found	<1 EPCC/ml	26000 EPAC/ml			

CONTROLS:

Analyzed by: Joy Hayes
Plating Date: 08/11/2010 **Time:** 08:45
Temperature when analyzed: 3.5 °C
SSF:

PAC: 0 **Equip:** 0
Air Density: 1 /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