

Sample Submission and Reporting Form

**RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS**

**Sample Collection:**

**Date:** 08/17/15      **Time:** 08:30      **Collector:** Jeff Richardson  
**Temperature Controls:**      **Raw:** °C      **Processed:** 38 °F      **Size:** Half Gallon  
**Processor/Distributor:** MILLS RIVER CREAMERY      **ID#:** 37-169

**Sample Receipt:**

**Date:** 08/18/15      **Time:** 07:30  
**Temperature:**      **Raw:** 1.0 °C      **Processed:** 1.0 °C  
**Received by:** Denise Richardson

**Environmental Microbiology**

**Sample Group: ES081815-0122**

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
1395	9/1	1/2 Gallon	Whole Cow Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1396	9/4	1/2 Gallon	Buttermilk	Not Found		<1 EHSCC/g				
1397	9/3	1/2 Gallon	Chocolate Milk	Not Found	Not Found	<1 EHSCC/mL	<2500 EPAC/ml			
1398		3 Ounces	In Plant Raw		Not Found		9300 PAC/ml			

**CONTROLS:**

**Analyzed By:** Darneice Owens

**Plating Date:** 08/18/15      **Time:** 09:35

**Temperature when Analyzed:** 1.0 °C

**Comment:**

**Approved By:** Susan Beasley

**PAC:** 0

**Air Density:** 1 /15 min

**Incubation Temperature:**

**Inhibitor Test Used:**

**Inhibitor Positive Control:**

**Inhibitor Negative Control:**

**Equip:** 0

**Diluent and NB:** 0/-

32.0 °C

Delvo P5

Purple

Yellow