

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 08/17/2009 **Time:** 09:30 **Collector:** Chris Alexander
Temperature Controls: **Raw:** 36 °F **Processed:** 34 °F **Size:** Half Gallon
Processor/Distributor: SPRING RIDGE CREAMERY **ID#:** 37-92

Sample Receipt:

Date: 08/18/2009 **Time:** 08:00
Temperature: **Raw:** 2.0 °C **Processed:** 1.5 °C
Received by: Joy Hayes

Environmental Microbiology

Sample Group: ES081909-0041

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
1169	9-5	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g			
1170	8-31	Gallon	Jersey Gold	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml		
1171		4 Ounces	In Plant Raw		Not Found		<2500 EPAC/ml		
1172		4 Ounces	Producer # 4162		Not Found		<2500 EPAC/ml	100000	

CONTROLS:

Analyzed by: Susan Beasley
Plating Date: 08/18/2009 **Time:** 09:00
Temperature when analyzed: 1.5 °C
SSF: 4070

Approved By: Susan Beasley

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

Incubation temperature: 32.0 °C
Inhibitor test used: Delvo P5
Inhibitor Positive Control: Purple
Inhibitor Negative Control: Yellow