

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 08/23/2010 **Time:** 09:00 **Collector:** Chris Alexander
Temperature Controls: **Raw:** 34 °F **Processed:** 38 °F **Size:** Quart
Processor/Distributor: Round Mountain Creamery **ID#:** 37-163

Sample Receipt:

Date: 08/24/2010 **Time:** 08:00
Temperature: **Raw:** 1.5 °C **Processed:** 1.5 °C
Received by: Joy Hayes

Environmental Microbiology

Sample Group: ES082410-0131

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
1202	9/5/10	1/2 Gallon	Goat's Milk	Not Found	Not Found	39 PCC/ml	7200 PAC/ml			
1203		4 Ounces	In Plt Raw Goat Milk 34°F		Not Found		14000 PAC/ml			
1204		4 Ounces	Prod Raw Goat Milk 34°F		Not Found		13000 PAC/ml	240000		

CONTROLS:

Analyzed by: Joy Hayes
Plating Date: 08/24/2010 **Time:** 09:00
Temperature when analyzed: 1.5 °C
SSF: 4070

PAC: 0 **Equip:** 0
Air Density: 2 /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