

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 09/06/2011 **Time:** 10:45 **Collector:** Chris Alexander
Temperature Controls: **Raw:** °C **Processed:** °C **Size:**
Processor/Distributor: Round Mountain Creamery **ID#:** 37-163

Sample Receipt:

Date: 09/07/2011 **Time:** 08:00
Temperature: **Raw:** °C **Processed:** °C
Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES090711-0118

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
1305		Quart	Glass Container 10						250 < 2
1306		Quart	Glass Container 20						< 10 < 2
1307		1/2 Gallon	Glass Container 2						< 25 < 5
1308		1/2 Gallon	Glass Container 5						75 < 5

CONTROLS:

Analyzed by: Joy Hayes
Plating Date: 09/07/2011 **Time:** 09:10
Temperature when analyzed: °C
SSF:

PAC: 0 **Equip:** 0
Air Density: 2 /15 min **Diluent and NB:** -/0

Incubation temperature: 32.0 °C

Inhibitor test used:

Inhibitor Positive Control:

Inhibitor Negative Control:

Approved By: Susan Beasley

