

Sample Submission and Reporting Form

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

**Sample Collection:**

**Date:** 09/07/2010      **Time:** 09:00      **Collector:** Chris Alexander  
**Temperature Controls:**      **Raw:** °C      **Processed:** 38 °F      **Size:** Half Gallon  
**Processor/Distributor:**      SPRING RIDGE CREAMERY      **ID#:** 37-92

**Sample Receipt:**

**Date:** 09/08/2010      **Time:** 07:45  
**Temperature:**      **Raw:** °C      **Processed:** 2.0 °C  
**Received by:**      Joy Hayes

**Environmental Microbiology**

**Sample Group: ES090810-0185**

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
1306	10-6	1/2 Gallon	Whole BM	Not Found		2 HSCC/g				
1307	9-25	1/2 Gallon	Vitamin D Milk	Not Found	Not Found	<1 EPCC/ml	4600 PAC/ml			

**CONTROLS:**

**Analyzed by:** Joy Hayes  
**Plating Date:** 09/08/2010      **Time:** 09:00  
**Temperature when analyzed:** 2.0 °C  
**SSF:**

**PAC:** 0      **Equip:** 2  
**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