

Sample Submission and Reporting Form

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

**Sample Collection:**

**Date:** 09/09/14    **Time:** 10:30    **Collector:** Jeff Richardson  
**Temperature Controls:**    **Raw:** 38 °F    **Processed:** 40 °F    **Size:** Quart  
**Processor/Distributor:** Round Mountain Creamery    **ID#:** 37-163

**Sample Receipt:**

**Date:** 09/10/14    **Time:** 07:30  
**Temperature:**    **Raw:** 0.0 °C    **Processed:** 0.0 °C  
**Received by:** Darneice Owens

**Environmental Microbiology**

**Sample Group: ES091014-0132**

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
1356	9/22	Quart	Goat Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1357	9/22	1/2 Gallon	Goat Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1358	9/22	1/2 Gallon	Goat Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1359		3 Ounces	In Plant Raw 9/6		Not Found		8000 PAC/ml			
1360		3 Ounces	Farm Raw 9/8		Not Found		14000 PAC/ml	1100000		

**SSF:** 4050

**CONTROLS:**

**Analyzed By:** Darneice Owens

**Plating Date:** 09/10/14    **Time:** 08:40

**Temperature when Analyzed:** 0.0 °C

**Comment:**

**Approved By:** Susan Beasley

**PAC:** 1

**Air Density:** 0 /15 min

**Incubation Temperature:**

**Inhibitor Test Used:**

**Inhibitor Positive Control:**

**Inhibitor Negative Control:**

**Equip:** 0

**Diluent and NB:** 1/-

32.0 °C

Delvo P5

Purple

Yellow