

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 09/14/15 **Time:** 09:30 **Collector:** K. Sykes
Temperature Controls: **Raw:** 36 °F **Processed:** 36 °F **Size:** Half Gallon
Processor/Distributor: Simply Natural Dairy **ID#:** 37-170

Sample Receipt:

Date: 09/14/15 **Time:** 14:50
Temperature: **Raw:** 0.5 °C **Processed:** 0.5 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES091515-0125

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
1493	10-2	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1494	10-2	1/2 Gallon	Low Fat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1495	10-2	Quart	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1496	10-2	Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1497	9-29	Pint	Half & Half	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1498	9-25	Pint	Heavy Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1499	10-2	Quart	Whole Buttermilk	Not Found		<1 EHSCC/g				
1500	9-14	2 Ounces	In Plant Raw (36)		Not Found		5600 PAC/ml			

CONTROLS:

Analyzed By: Darneice Owens

Plating Date: 09/15/15 **Time:** 08:35

Temperature when Analyzed: 2.5 °C

Comment:

Approved By: Susan Beasley

PAC: 0

Air Density: 3 /15 min

Incubation Temperature:

Inhibitor Test Used:

Inhibitor Positive Control:

Inhibitor Negative Control:

Equip: 1

Diluent and NB: 0/-

32.0 °C

Delvo P5

Purple

Yellow