

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS**Sample Collection:**

Date: 09/21/15 **Time:** 08:00 **Collector:** Jeff Richardson
Temperature Controls: **Raw:** 38 °F **Processed:** 37 °F **Size:** Half Gallon
Processor/Distributor: MILLS RIVER CREAMERY **ID#:** 37-169

Sample Receipt:

Date: 09/22/15 **Time:** 07:25
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Denise Richardson

Environmental Microbiology**Sample Group: ES092215-0122**

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
1560	10/9	1/2 Gallon	Butter Milk	Not Found		<1 EHSCC/g				
1561	9/30	1/2 Gallon	Chocolate Milk	Not Found	Not Found	<1 EHSCC/mL	82000 PAC/ml			
1562	10/4	Quart	Heavy Cream	Not Found	Not Found	<1 EHSCC/g	<2500 EPAC/g			
1563	10/4	Quart	Half & Half	Not Found	Not Found	<1 EHSCC/g	410 PAC/g			
1564	10/6	Pint	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1565		3 Ounces	In Plant Raw		Not Found		12000 PAC/ml			

CONTROLS:**Analyzed By:** Darneice Owens**Plating Date:** 09/22/15 **Time:** 10:05**Temperature when Analyzed:** 1.0 °C**Approved By:** Susan Beasley

PAC: 0**Equip:** 1**Air Density:** 0 /15 min**Diluent and NB:** 0/-**Incubation Temperature:** 32.0 °C**Inhibitor Test Used:** Delvo P5**Inhibitor Positive Control:** Purple**Inhibitor Negative Control:** Yellow