## Sample Submission and Reporting Form

## RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

**Sample Collection:** Sample Receipt:

09/25/17 **Time:** 08:45 **Time:** 07:30 Date: Collector: Jeff Richardson **Date:** 09/26/17

**Raw:** 38 °F Processed: 38 °F **Raw:** 1.0 °C **Temperature Controls:** Size: Half Gallon Temperature: Processed: 1.0 °C

Processor/Distributor: MILLS RIVER CREAMERY **ID#**: 37-169 Denise Richardson Received by:

**Environmental Microbiology** Sample Group: ES092617-0131

	SAMPLE IN	NFORMATIC	ON	RAW AND PROCESSED DAIRY PRODUCTS					AINERS	
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
1744	10-9	1/2 Gallon	Whole Milk	Not Found	Not Found	<1 EPCC/ml	340 PAC/ml			
1745	10-8	1/2 Gallon	Chocolate milk	Not Found	Not Found	<1 EHSCC/mL	60,000 EPAC/ml			
1746	10-22	1/2 Gallon	Buttermilk	Not Found		<1 EHSCC/g				
1747	10-8	Quart	Half & Half	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1748	10-8	Quart	Heavy Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1749		3 Ounces	In Plant Raw		Not Found		110,000 PAC/ml			

## **CONTROLS:**

**PAC**: 0 Equip: 0

> 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

Approved By: **Susan Beasley** 

Comment:

**Plating Date:** 09/26/17

Analyzed By: Darneice Owens

Temperature when Analyzed:

Time: 09:20

1.0 °C