

## Sample Submission and Reporting Form

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

**Date:** 09/25/17 **Time:** 10:30 **Collector:** Jeff Richardson  
**Temperature Controls:** **Raw:** 38 °F **Processed:** 39 °F **Size:** Quart  
**Processor/Distributor:** Round Mountain Creamery **ID#:** 37-163

**Sample Receipt:**

**Date:** 09/26/17 **Time:** 07:30  
**Temperature:** **Raw:** 1.0 °C **Processed:** 1.0 °C  
**Received by:** Darneice Owens

**Environmental Microbiology****Sample Group: ES092617-0133**

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
1740	10/3	Quart	Goat Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1741	10/3	1/2 Gallon	Goat Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1742		3 Ounces	Raw Farm Goat		Not Found		23,000 PAC/ml			

**CONTROLS:****Analyzed By:** Darneice Owens**Plating Date:** 09/26/17 **Time:** 08:45**Temperature when Analyzed:** 1.0 °C**Comment:****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
