

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 09/27/2010 **Time:** 09:45 **Collector:** Chris Alexander
Temperature Controls: **Raw:** °C **Processed:** °C **Size:**
Processor/Distributor: Round Mountain Creamery **ID#:** 37-163

Sample Receipt:

Date: 09/28/2010 **Time:** 07:45
Temperature: **Raw:** °C **Processed:** °C
Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES092810-0096

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
1413		Quart	Glass Container #4						< 10	< 2
1414		Quart	Glass Container #10						< 10	< 2
1415		1/2 Gallon	Glass Container #6						< 25	< 5
1416		1/2 Gallon	Glass Container #8						< 25	< 5

CONTROLS:

Analyzed by: Darneice Lyons
Plating Date: 09/28/2010 **Time:** 09:45
Temperature when analyzed: °C
SSF:

PAC: 0 **Equip:** 0
Air Density: 0 /15 min **Diluent and NB:** -/0

Incubation temperature: 32.0 °C

Inhibitor test used:

Inhibitor Positive Control:

Inhibitor Negative Control:

Approved By: Susan Beasley