

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 09/28/2009 **Time:** 09:30 **Collector:** Chris Alexander
Temperature Controls: **Raw:** 36 °F **Processed:** 38 °F **Size:** Half Gallon
Processor/Distributor: SPRING RIDGE CREAMERY **ID#:** 37-92

Sample Receipt:

Date: 09/29/2009 **Time:** 07:45
Temperature: **Raw:** 1.0 °C **Processed:** 1.5 °C
Received by: Joy Hayes

Environmental Microbiology

Sample Group: ES092909-0060

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
1390	10-14	Gallon	Jersey Gold	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1391	10-10	1/2 Gallon	Whole BM	Not Found		<1 EHSCC/g				
1392		4 Ounces	In Plant Raw Milk		Not Found		<2500 EPAC/ml			
1393		4 Ounces	Producer #4162 Raw Milk		Not Found		<2500 EPAC/ml	460000		

CONTROLS:

Analyzed by: Darneice Lyons
Plating Date: 09/29/2009 **Time:** 08:30
Temperature when analyzed: 1.5 °C
SSF: 4030

Approved By: Susan Beasley

PAC: 0 **Equip:** 0
Air Density: 3 /15 min **Diluent and NB:** 0 / -
Incubation temperature: 32.0 °C
Inhibitor test used: Delvo P5
Inhibitor Positive Control: Purple
Inhibitor Negative Control: Yellow