## Sample Submission and Reporting Form

## RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

Temperature Controls: Raw: 36 °F Processed: 36 °F Size: Half Gallon Temperature: Raw: 1.0 °C Processed: 1.0 °C

Processor/Distributor: SPRING RIDGE CREAMERY ID#: 37-92 Received by: Susan Beasley

Environmental Microbiology Sample Group: ES101309-0051

## **SAMPLE INFORMATION RAW AND PROCESSED DAIRY PRODUCTS CONTAINERS** Residual Petrifilm Coliform Code Petrifilm Aerobic Lab Phos Inhibitor Count Count DMSCC **PRBC PRCC** No. Date Size Description 1/2 Gallon <1 EPCC/ml 1413 10-28 Jersey Gold Homo Not Found Not Found <250 EPAC/ml 11-1 Gallon Whole Buttermilk Not Found 11 HSCC/g 1414 1415 4 Ounces In-plant Raw Not Found <2500 EPAC/ml Producer Raw #4162 Not Found 1416 4 Ounces <2500 EPAC/ml 230000

CONTROLS:

Analyzed by: Darneice Lyons PAC: 0 Equip: 0

Plating Date: 10/13/2009 Time: 09:00 Air Density: 0 /15 min Diluent and NB: 0/-

Temperature when analyzed: 1.0 °C

SSF: 4030 Incubation temperature: 32.0 °C

Inhibitor test used: Delvo P5
Inhibitor Positive Control: Purple

Approved By: Susan Beasley Inhibitor Negative Control: Yellow