

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 10/12/15 **Time:** 09:00 **Collector:** Jeff Richardson
Temperature Controls: **Raw:** 42 °F **Processed:** 41 °F **Size:** Half Gallon
Processor/Distributor: MILLS RIVER CREAMERY **ID#:** 37-169

Sample Receipt:

Date: 10/13/15 **Time:** 07:30
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES101315-0101

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
1688	10/26	1/2 Gallon	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1689	10/28	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<2500 EPAC/ml			
1690	11/1	1/2 Gallon	Buttermilk	Not Found		<1 EHSCC/g				
1691	10/25	Quart	Heavy Cream	Not Found	Not Found	<1 EHSCC/g	1800 PAC/g			
1692	10/25	Quart	Half & Half	Not Found	Not Found	<1 EHSCC/g	960 PAC/g			
1693		4 Ounces	In Plant Raw 42*		Not Found		3800 PAC/ml			

CONTROLS:

Analyzed By: Darneice Owens

Plating Date: 10/13/15 **Time:** 08:30

Temperature when Analyzed: 1.0 °C

Comment:

Approved By: Susan Beasley



PAC: 0

Equip: 0

Air Density: 1 /15 min

Diluent and NB: 0/-

Incubation Temperature: 32.0 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow