Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 10/16/12 **Time:** 09:00 **Collector:** Chris Alexander
Temperature Controls: **Raw:** 38 °F **Processed:** 36 °F **Size:** Quart
Processor/Distributor: Round Mountain Creamery **ID#:** 37-163

Sample Receipt:

Date: 10/17/12 **Time:** 08:00
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Darneice Lyons

Environmental Microbiology **Sample Group: ES101712-0130**

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
1504	11/5/12	Quart	Goat's Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1505		4 Ounces	In Plt Raw Goat Milk 38*F		Not Found		7600 PAC/ml			
1506		4 Ounces	Prod. Raw Goat Milk 38*F		Not Found		7900 PAC/ml	1300000		

Analyzed By: Susan Beasley
Plating Date: 10/17/12 **Time:** 09:40
Temperature when Analyzed: 1.0 °C
SSF: 4160
Comment: Producer: Seligman Farm 011-163
Approved By: **Susan Beasley**

CONTROLS:

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