Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

Date: 10/17/17 **Time:** 09:00 **Collector:** Jeff Richardson **Date:** 10/18/17 **Time:** 07:40

Temperature Controls: Raw: 38 °F Processed: 37 °F Size: Half Gallon Temperature: Raw: 1.0 °C Processed: 1.0 °C

Processor/Distributor: MILLS RIVER CREAMERY ID#: 37-169 Received by: Darneice Owens

Environmental Microbiology Sample Group: ES101817-0099

	SAMPLE IN	NFORMATIC	ON	RAW AND PROCESSED DAIRY PRODUCTS				CONTAINER		
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
1878	11/3	1/2 Gallon	Whole Milk	Not Found	Not Found	<1 EPCC/ml	260 PAC/ml			
1879	10/30	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	50,000 EPAC/ml			
1880	11/5	1/2 Gallon	Buttermilk	Not Found		<1 EHSCC/g				
1881	10/30	Quart	Half & Half	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1882	10/30	Quart	Heay Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1883		3 Ounces	In - Plant Raw		Not Found		90,000 PAC/ml			

CONTROLS:

PAC: 1 **Equip**: 0

Analyzed By: Denise Richardson Air Density: 2 /15 min Diluent and NB: 1/Plating Date: 10/18/17 Time: 10:00

Temperature when Analyzed: 1.0 °C Inhibitor Test Used: Delvo P5

Comment: Inhibitor Positive Control: Purple

Inhibitor Positive Control: Fullow

Approved By: Susan Beasley Susan Beasley