

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 10/18/2010 **Time:** 09:00 **Collector:** Chris Alexander
Temperature Controls: **Raw:** 33 °F **Processed:** 34 °F **Size:** Half Gallon
Processor/Distributor: SPRING RIDGE CREAMERY **ID#:** 37-92

Sample Receipt:

Date: 10/19/2010 **Time:** 07:45
Temperature: **Raw:** 2.0 °C **Processed:** 1.0 °C
Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES101910-0104

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
1554	10-26	1/2 Gallon	Whole Milk	Not Found	Not Found	<1 EPCC/ml	>200000 EPAC/ml			
1555	10-27	1/2 Gallon	Whole Buttermilk	Not Found		1 HSCC/g				
1556		4 Ounces	In Plant Raw 33°F		Not Found		83000 PAC/ml			

CONTROLS:

Analyzed by: Darneice Lyons
Plating Date: 10/19/2010 **Time:** 8::45
Temperature when analyzed: 1.0 °C
SSF:

PAC: 0 **Equip:** 1
Air Density: 2 /15 min **Diluent and NB:** 0/-

Incubation temperature: 32.0 °C
Inhibitor test used: Delvo P5
Inhibitor Positive Control: Purple
Inhibitor Negative Control: Yellow

Approved By: Susan Beasley