Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

Time: 08:45

Kenneth Sykes Time: 13:30 Date: 10/20/14 **Time:** 10:30 Collector: Date: 10/20/14

Raw: 37 °F Processed: 34 °F Size: Half Gallon **Temperature Controls: Raw:** 0.5 °C Processed: 1.0 °C Temperature:

Simply Natural Dairy **ID#**: 37-170 Denise Richardson **Processor/Distributor:** Received by:

Environmental Microbiology Sample Group: ES102014-0014

	SAMPLE IN	NFORMATIC	ON	RA	RAW AND PROCESSED DAIRY PRODUCTS				CONTAINERS		
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC	
1566	11-1	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml				
1567	11-1	1/2 Gallon	Lowfat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml				
1568	11-1	1/2 Gallon	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml				
1569	11-1	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml				
1570	10-20	2 Ounces	In Plant Raw		Not Found		<2500 EPAC/ml				

CONTROLS:

PAC: 0 Equip: 2

Analyzed By: Denise Richardson Air Density: 0 /15 min Diluent and NB: 0/-Plating Date: 10/21/14

32.0 °C **Incubation Temperature:** 2.5 °C Temperature when Analyzed: Delvo P5 **Inhibitor Test Used:**

Purple Comment: **Inhibitor Positive Control:** Yellow

Inhibitor Negative Control: Approved By: **Susan Beasley** Trean Brasley