

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 10/25/2010 **Time:** 10:30 **Collector:** Chris Alexander
Temperature Controls: **Raw:** °C **Processed:** °C **Size:**
Processor/Distributor: Round Mountain Creamery **ID#:** 37-163

Sample Receipt:

Date: 10/26/2010 **Time:** 07:45
Temperature: **Raw:** °C **Processed:** °C
Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES102710-0111

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
1593		Quart	Glass Container 20						< 10	< 2
1594		Quart	Glass Container 24						< 10	< 2
1595		1/2 Gallon	Glass Container 10						< 25	< 5
1596		1/2 Gallon	Glass Container 12						< 25	< 5

CONTROLS:

Analyzed by: Joy Hayes

Plating Date: 10/27/2010 **Time:** 08:30

Temperature when analyzed: °C

SSF:

Approved By: Joy Hayes

PAC: 0

Equip: 0

Air Density: 1 /15 min

Diluent and NB: -/0

Incubation temperature: 32.0 °C

Inhibitor test used:

Inhibitor Positive Control:

Inhibitor Negative Control: