

Sample Submission and Reporting Form

**RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS**

**Sample Collection:**

**Date:** 10/25/2010      **Time:** 10:00      **Collector:** Chris Alexander  
**Temperature Controls:**      **Raw:** 35 °F      **Processed:** °C      **Size:** 4 Ounces  
**Processor/Distributor:** Round Mountain Creamery      **ID#:** 37-163

**Sample Receipt:**

**Date:** 10/26/2010      **Time:** 07:45  
**Temperature:**      **Raw:** 0.5 °C      **Processed:** °C  
**Received by:** Susan Beasley

**Environmental Microbiology**

**Sample Group: ES102710-0190**

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
1591		4 Ounces	Raw Goat's Milk 35°F		Not Found		86000 PAC/ml	590000	
1592		4 Ounces	In-Plant Raw Goat's Milk 35°F		Not Found		78000 PAC/ml		

**CONTROLS:**

**Analyzed by:** Joy Hayes  
**Plating Date:** 10/26/2010      **Time:** 09:00  
**Temperature when analyzed:** 0.5 °C  
**SSF:** 4050  
**Comment:** #1591 Farm Raw Sample  
**Approved By:** Joy Hayes

**PAC:** 0      **Equip:** 0  
**Air Density:** 3 /15 min      **Diluent and NB:** 0/-  
  
**Incubation temperature:** 32.0 °C  
**Inhibitor test used:** Delvo P5  
**Inhibitor Positive Control:** Purple  
**Inhibitor Negative Control:** Yellow