

Sample Submission and Reporting Form

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

**Sample Collection:**

**Date:** 10/28/2009      **Time:** 09:30      **Collector:** Chris Alexander  
**Temperature Controls:**      **Raw:** 34 °F      **Processed:** °C      **Size:** 4 Ounces  
**Processor/Distributor:** Round Mountain Creamery      **ID#:** 37-163

**Sample Receipt:**

**Date:** 10/29/2009      **Time:** 12:20  
**Temperature:**      **Raw:** 2.0 °C      **Processed:** °C  
**Received by:** Joy Hayes

**Environmental Microbiology**

**Sample Group: ES102909-0100**

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
1573		4 Ounces	In-Plant Raw Goat's Milk		Not Found		9400 PAC/ml		
1574		4 Ounces	Prod. 011-163 Goat's Milk		Not Found		8200 PAC/ml	580000	

**CONTROLS:**

<b>Analyzed by:</b> Joy Hayes	<b>PAC:</b> 0	<b>Equip:</b> 0
<b>Plating Date:</b> 10/29/2009 <b>Time:</b> 12:45	<b>Air Density:</b> 0 /15 min	<b>Diluent and NB:</b> 0/-
<b>Temperature when analyzed:</b> 2.0 °C		
<b>SSF:</b> 4050	<b>Incubation temperature:</b> 32.0 °C	
	<b>Inhibitor test used:</b> Delvo P5	
	<b>Inhibitor Positive Control:</b> Purple	
<b>Approved By:</b> Susan Beasley	<b>Inhibitor Negative Control:</b> Yellow	