Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

Trean Brasley

Temperature Controls: Raw: 38 °F Processed: 36 °F Size: Half Gallon Temperature: Raw: 0.0 °C Processed: 0.0 °C

Processor/Distributor: SIMPLY NATURAL CREAMERY ID#: 37-170 Received by: Denise Richardson

Environmental Microbiology Sample Group: ES110215-0050

	SAMPLE IN	IFORMATIC	ON	RAW AND PROCESSED DAIRY PRODUCTS					CONTAINERS	
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
1833	11-17	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1834	11-20	1/2 Gallon	Low Fat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1835	11-17	1/2 Gallon	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1836	11-17	Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1837	11-10	1/2 Gallon	Half & Half	Not Found	Not Found	<1 EHSCC/g	>200000 EPAC/g			
1838	11-10	Pint	Heavy Cream	Not Found	Not Found	<1 EHSCC/g	750 PAC/g			
1839	11-17	Quart	Buttermilk	Not Found		<1 EHSCC/g				
1840	11-17	Quart	Egg Nog	Not Found		<1 EHSCC/g	<2500 EPAC/g			
1841	11-2	2 Ounces	In Plant Raw (38*)		Not Found		16000 PAC/ml			

Analyzed By: Darneice Owens

Plating Date: 11/03/15 **Time:** 08:40

Temperature when Analyzed: 2.5 °C

Comment:

Approved By: Susan Beasley

CONTROLS:

PAC: 0 **Equip:** 0

Air Density: 1/15 min Diluent and NB: 0/-

Incubation Temperature:32.0 °CInhibitor Test Used:Delvo P5Inhibitor Positive Control:PurpleInhibitor Negative Control:Yellow