

Sample Submission and Reporting Form

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

**Sample Collection:**

**Date:** 11/02/15      **Time:** 09:00      **Collector:** Jeff Richardson  
**Temperature Controls:**      **Raw:** 38 °F      **Processed:** 37 °F      **Size:** Half Gallon  
**Processor/Distributor:** MILLS RIVER CREAMERY      **ID#:** 37-169

**Sample Receipt:**

**Date:** 11/03/15      **Time:** 07:35  
**Temperature:**      **Raw:** 1.0 °C      **Processed:** 1.0 °C  
**Received by:** Denise Richardson

**Environmental Microbiology**

**Sample Group: ES110315-0065**

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
1842	11/16	1/2 Gallon	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1843	11/19	1/2 Gallon	Buttermilk	Not Found		<1 EHSCC/g				
1844	11/12	Quart	Chocolate	Not Found	Not Found	<1 EHSCC/mL	66000 EPAC/ml			
1845	11/12	Quart	Heavy Cream	Not Found	Not Found	<1 EHSCC/g	36000 EPAC/g			
1846	11/15	Quart	Half & Half	Not Found	Not Found	<1 EHSCC/g	310 PAC/g			
1847		3 Ounces	In Plant Raw		Not Found		5300 PAC/ml			

**CONTROLS:**

**Analyzed By:** Darneice Owens

**Plating Date:** 11/03/15      **Time:** 09:55

**Temperature when Analyzed:** 1.0 °C

**Comment:**

**Approved By:** Susan Beasley



**PAC:** 0

**Equip:** 0

**Air Density:** 1 /15 min

**Diluent and NB:** 0/-

**Incubation Temperature:** 32.0 °C

**Inhibitor Test Used:** Delvo P5

**Inhibitor Positive Control:** Purple

**Inhibitor Negative Control:** Yellow