

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 11/08/2010 **Time:** 09:30 **Collector:** Chris Alexander
Temperature Controls: **Raw:** 36 °F **Processed:** 36 °F **Size:** Half Gallon
Processor/Distributor: SPRING RIDGE CREAMERY **ID#:** 37-92

Sample Receipt:

Date: 11/09/2010 **Time:** 10:00
Temperature: **Raw:** 1.0 °C **Processed:** 2.5 °C
Received by: Valerie Yager

Environmental Microbiology

Sample Group: ES110910-0206

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
1610	11-26-10	1/2 Gallon	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1611	11-25-10	1/2 Gallon	Egg Nog	Not Found		<1 EHSCC/g	330 PAC/g			
1612	12-27-10	1/2 Gallon	Whole BM	Not Found		<1 EHSCC/g				
1613		4 Ounces	In plant raw 36 *F		Not Found		3600 PAC/ml			

CONTROLS:

Analyzed by: Darneice Lyons

Plating Date: 11/09/2010 **Time:** 10:00

Temperature when analyzed: 2.5 °C

SSF:

Approved By: Susan Beasley

PAC: 0 **Equip:** 0

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

Incubation temperature: 32.0 °C

Inhibitor test used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow