

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 11/08/2011 Time: 10:45 Collector: Chris Alexander
 Temperature Controls: Raw: 36 °F Processed: °C Size: 4 Ounces
 Processor/Distributor: Round Mountain Creamery ID#: 37-163

Sample Receipt:

Date: 11/09/2011 Time: 07:30
 Temperature: Raw: 1.0 °C Processed: °C
 Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES110911-0135

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
1641		4 Ounces	In-Plt Raw Goat's Milk 36°F		Not Found		15000 PAC/ml		
1642		4 Ounces	Prod. Raw Goat's Milk 36°F		Not Found		14000 PAC/ml	850000	

CONTROLS:

Analyzed by: Darneice Lyons
 Plating Date: 11/09/2011 Time: 08:40
 Temperature when analyzed: 1.0 °C
 SSF: 4050
 Comment: Producer 011-163 Raw Goat's Milk

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

Approved By: Susan Beasley