## Sample Submission and Reporting Form

## RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

**Sample Collection:** Sample Receipt:

Temperature when analyzed:

Date: 11/08/2011 **Time:** 10:30 Collector: Chris Alexander Date: 11/09/2011 **Time:** 07:30

**Temperature Controls:** Raw: °C °C Size: Not Applicable Raw:  $^{\circ}$ C °C Processed: Temperature: Processed:

Processor/Distributor: **ID#**: 37-163 Round Mountain Creamery Received by: Darneice Lyons

**Environmental Microbiology** Sample Group: ES110911-0136

	SAMPL	E INFORMAT	ION	RAW AND PROCESSED DAIRY PRODUCTS					CONTAINERS	
Lab No.	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
1643		Quart	Glass Bottle 2						< 10	< 2
1644		Quart	Glass Bottle 4						< 10	< 2
1645		1/2 Gallon	Glass Bottle 15						< 25	< 5
1646		1/2 Gallon	Glass Bottle 14						< 25	< 5

**CONTROLS:** 

Analyzed by: PAC: 0 Equip: Darneice Lyons

Air Density: 0 /15 min Diluent and NB: **Plating Date:** 09:00 -/0 11/09/2011 Time:

。C SSF: Incubation temperature: 32.0 °C

Inhibitor test used:

**Inhibitor Positive Control:** Approved By: **Susan Beasley** Tream Brasley **Inhibitor Negative Control:**