

Sample Submission and Reporting Form

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

**Sample Collection:**

**Date:** 11/09/2009      **Time:** 08:15      **Collector:** Chris Alexander  
**Temperature Controls:**      **Raw:** 36 °F      **Processed:** 38 °F      **Size:** Half Gallon  
**Processor/Distributor:** SPRING RIDGE CREAMERY      **ID#:** 37-92

**Sample Receipt:**

**Date:** 11/10/2009      **Time:** 08:00  
**Temperature:**      **Raw:** 2.0 °C      **Processed:** 2.0 °C  
**Received by:** Joy Hayes

**Environmental Microbiology**

**Sample Group: ES111009-0130**

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
1575	11-18	1/2 Gallon	Jersey Gold Homo	Not Found	Not Found	<1 EPCC/ml	130,000 EPAC/ml			
1576	11-25	Gallon	Whole BM	Not Found		<1 EHSCC/g				
1577		4 Ounces	In plant raw		Not Found		<2500 EPAC/ml			
1578		4 Ounces	Producer # 4162		Not Found		<2500 EPAC/ml	350000		

**CONTROLS:**

**Analyzed by:** Susan Beasley  
**Plating Date:** 11/10/2009      **Time:** 09:15  
**Temperature when analyzed:** 2.0 °C  
**SSF:** 4030

**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