

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 11/14/17 **Time:** 10:00 **Collector:** Ginger Wilborn
Temperature Controls: **Raw:** 38 °F **Processed:** 36 °F **Size:** Half Gallon
Processor/Distributor: SIMPLY NATURAL CREAMERY **ID#:** 37-170

Sample Receipt:

Date: 11/14/17 **Time:** 14:25
Temperature: **Raw:** 3.0 °C **Processed:** 1.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES111417-0137

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
2119	12-8	Quart	Egg Nog	Not Found		<1 EHSCC/g	<2,500 EPAC/g			
2120	12-1	1/2 Gallon	Lowfat Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
2121	12-1	1/2 Gallon	Skim Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
2122	11-25	1/2 Gallon	Heavy Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
2123	12-1	1/2 Gallon	Chocolate Milk	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
2124	11-25	1/2 Gallon	1/2 & 1/2	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
2125	12-7	Quart	Whole Buttermilk	Not Found		<1 EHSCC/g				
2126	12-1	Pint	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
2127	11-13	4 Ounces	Farm Raw		Not Found		<2,500 EPAC/ml	500,000		
2128		4 Ounces	In Plant Raw		Not Found		<2,500 EPAC/ml			

SSF: 4050

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 11/15/17 **Time:** 08:40

Temperature when Analyzed: 2.5 °C

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