

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 11/15/2010 **Time:** 10:15 **Collector:** Chris Alexander
Temperature Controls: **Raw:** 34 °F **Processed:** 36 °F **Size:** Quart
Processor/Distributor: Round Mountain Creamery **ID#:** 37-163

Sample Receipt:

Date: 11/16/2010 **Time:** 08:00
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Joy Hayes

Environmental Microbiology

Sample Group: ES111610-0197

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
1614	11/28/10	Quart	Goat Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1615		4 Ounces	In plant raw goat milk		Not Found		13000 PAC/ml			
1616		4 Ounces	Raw Goat Milk Seligmon		Not Found		12000 PAC/ml	940000		
1617	17	Quart	Glass Container						10	< 2
1618	2	Quart	Glass Container						< 10	< 2
1619	8	1/2 Gallon	Glass Container						< 25	< 5
1620	13	1/2 Gallon	Glass Container						< 25	< 5

CONTROLS:

Analyzed by: Susan Beasley
Plating Date: 11/16/2010 **Time:** 09:00
Temperature when analyzed: 1.0 °C
SSF: 4050

PAC: 0 **Equip:** 0
Air Density: 1 /15 min **Diluent and NB:** 0 / -

Incubation temperature: 32.5 °C
Inhibitor test used: Delvo P5
Inhibitor Positive Control: Purple
Inhibitor Negative Control: Yellow

Approved By: Susan Beasley