

Sample Submission and Reporting Form

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

**Sample Collection:**

**Date:** 11/16/2009      **Time:** 10:00      **Collector:** Chris Alexander  
**Temperature Controls:**      **Raw:**      °C      **Processed:**      °C      **Size:**  
**Processor/Distributor:** Round Mountain Creamery      **ID#:** 37-163

**Sample Receipt:**

**Date:** 11/17/2009      **Time:** 08:00  
**Temperature:**      **Raw:**      °C      **Processed:**      °C  
**Received by:** Darneice Lyons

**Environmental Microbiology**

**Sample Group: ES111709-0248**

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
1631		Quart	Glass Container 10						< 10	< 2
1632		Quart	Glass Container 18						< 10	< 2
1633		1/2 Gallon	Glass Container 8						< 25	< 5
1634		1/2 Gallon	Glass Container 20						< 25	< 5

**CONTROLS:**

**Analyzed by:** Darneice Lyons

**Plating Date:** 11/17/2009      **Time:** 09:45

**Temperature when analyzed:**      °C

**SSF:**

**Approved By:** Susan Beasley

**PAC:** 0

**Air Density:** 0 /15 min

**Incubation temperature:** 32.0 °C

**Inhibitor test used:**

**Inhibitor Positive Control:**

**Inhibitor Negative Control:**

**Equip:** 0

**Diluent and NB:** - / 1