

Sample Submission and Reporting Form

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

**Sample Collection:**

**Date:** 11/24/14      **Time:** 08:30      **Collector:** Kenneth Sykes  
**Temperature Controls:**      **Raw:** 38 °F      **Processed:** 36 °F      **Size:** Half Gallon  
**Processor/Distributor:** SIMPLY NATURAL CREAMERY      **ID#:** 37-170

**Sample Receipt:**

**Date:** 11/24/14      **Time:** 11:40  
**Temperature:**      **Raw:** 0.5 °C      **Processed:** 0.5 °C  
**Received by:** Denise Richardson

**Environmental Microbiology**

**Sample Group: ES112414-0039**

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
1792	12-7	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1793	12-10	Gallon	Low Fat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1794	12-10	1/2 Gallon	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1795	12-8	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1796	11-26	1/2 Gallon	Half & Half	Not Found	Not Found	<1 EHSCC/g	>200000 EPAC/g			
1797	12-9	1/2 Gallon	Heavy Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1798	12-8	1/2 Gallon	Buttermilk	Not Found		<1 EHSCC/g				
1799	11-24	2 Ounces	In Plant Raw (38 F)		Not Found		16000 PAC/ml			

**CONTROLS:**

**Analyzed By:** Denise Richardson

**Plating Date:** 11/24/14      **Time:** 12:15

**Temperature when Analyzed:** 0.5 °C

**Comment:**

**Approved By:** Susan Beasley

**PAC:** 0

**Air Density:** 1 /15 min

**Incubation Temperature:**

**Inhibitor Test Used:**

**Inhibitor Positive Control:**

**Inhibitor Negative Control:**

**Equip:** 0

**Diluent and NB:** 0 / -

32.0 °C

Delvo P5

Purple

Yellow