

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 12/01/2009 **Time:** 09:00 **Collector:** Chris Alexander
Temperature Controls: **Raw:** 38 °F **Processed:** 40 °F **Size:** Half Gallon
Processor/Distributor: SPRING RIDGE CREAMERY **ID#:** 37-92

Sample Receipt:

Date: 12/02/2009 **Time:** 08:00
Temperature: **Raw:** 2.0 °C **Processed:** 2.0 °C
Received by: Joy Hayes

Environmental Microbiology

Sample Group: ES120209-0102

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
1753	1-5-10	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g			
1754	12-15	1/2 Gallon	Jersey Gold	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml		
1755	12-26-09	1/2 Gallon	Egg Nog	Not Found		<1 EHSCC/g	<250 EPAC/g		
1756		4 Ounces	In Plant Raw		Not Found		<2500 EPAC/ml		
1757		4 Ounces	Producer # 4162		Not Found		2500 PAC/ml	360000	

CONTROLS:

Analyzed by: Joy Hayes
Plating Date: 12/02/2009 **Time:** 09:40
Temperature when analyzed: 2.0 °C
SSF: 4030

Approved By: Susan Beasley

PAC: 0 **Equip:** 0
Air Density: 1 /15 min **Diluent and NB:** 0/-
Incubation temperature: 32.0 °C
Inhibitor test used: Delvo P5
Inhibitor Positive Control: Purple
Inhibitor Negative Control: Yellow