

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS**Sample Collection:**

Date: 12/03/12 **Time:** 09:00 **Collector:** Chris Alexander
Temperature Controls: **Raw:** 34 °F **Processed:** 38 °F **Size:** Quart
Processor/Distributor: Round Mountain Creamery **ID#:** 37-163

Sample Receipt:

Date: 12/04/12 **Time:** 08:00
Temperature: **Raw:** 1.0 °C **Processed:** 0.5 °C
Received by: Susan Beasley

Environmental Microbiology**Sample Group: ES120412-0143**

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
1707	12/17/12	1/2 Gallon	Goat's Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1708		4 Ounces	In Plt. Raw Goat 34°F		Not Found		18000 PAC/ml			
1709		4 Ounces	Prod. Raw Goat 34°F		Not Found		22000 PAC/ml	2300000		

CONTROLS:**Analyzed By:** Susan Beasley**Plating Date:** 12/04/12 **Time:** 09:15**Temperature when Analyzed:** 0.5 °C**SSF:** 4070**Comment:** Producer 011-163**Approved By:** Susan Beasley

PAC: 0**Equip:** 0**Air Density:** 1 /15 min**Diluent and NB:** 0 / -**Incubation Temperature:** 31.5 °C**Inhibitor Test Used:** Delvo P5**Inhibitor Positive Control:** Purple**Inhibitor Negative Control:** Yellow