

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 12/06/2010 Time: 10:00 Collector: Chris Alexander
 Temperature Controls: Raw: 36 °F Processed: 34 °F Size: Half Gallon
 Processor/Distributor: The Creamery ID#: 37-92

Sample Receipt:

Date: 12/07/2010 Time: 08:00
 Temperature: Raw: 1.5 °C Processed: 2.0 °C
 Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES120710-0122

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
1780	12-31/10	1/2 Gallon	Egg Nog	Not Found		<1 EHSCC/g	<250 EPAC/g		
1781	01/01/11	1/2 Gallon	Whole BM	Not Found		<1 EHSCC/g			
1782	12/20/10	1/2 Gallon	Vit. D Milk	Not Found	Not Found	<1 EPCC/ml	>200000 EPAC/ml		
1783		4 Ounces	In-Plant Raw		Not Found		7200 PAC/ml		

CONTROLS:

Analyzed by: Darneice Lyons
 Plating Date: 12/07/2010 Time: 10:50
 Temperature when analyzed: 2.0 °C
 SSF:
 Comment: Formerly Spring Ridge Creamery

Approved By: Susan Beasley

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