

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 12/07/15 **Time:** 12:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 38 °F **Processed:** 2 °C **Size:** Half Gallon
Processor/Distributor: SIMPLY NATURAL CREAMERY **ID#:** 37-170

Sample Receipt:

Date: 12/07/15 **Time:** 14:00
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES120715-0077

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
2040	12-25	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
2041	12-22	1/2 Gallon	Lowfat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
2042	12-22	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
2043	12-20	1/2 Gallon	1/2 & 1/2	Not Found	Not Found	<1 EHSCC/g	1900 PAC/g			
2044	12-25	Pint	Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
2045	12-31	Quart	Buttermilk	Not Found		<1 EHSCC/g				
2046	12-25	Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
2047	1-1	Quart	Egg Nog	Not Found		<1 EHSCC/g	<250 EPAC/g			
2048		100 mL	In Plant Raw 1 38*		Not Found		<2500 EPAC/ml	300000		

SSF: 4050

CONTROLS:

Analyzed By: Darneice Owens

Plating Date: 12/08/15 **Time:** 08:15

Temperature when Analyzed: 3.0 °C

Comment: DMSCC requested for sample #2048, In Plant Raw 1.

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