

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 12/07/2010 Time: 10:00 Collector: Chris Alexander
 Temperature Controls: Raw: 34 °F Processed: 36 °F Size: Quart
 Processor/Distributor: Round Mountain Creamery ID#: 37-163

Sample Receipt:

Date: 12/08/2010 Time: 07:45
 Temperature: Raw: 1.0 °C Processed: 1.0 °C
 Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES120810-0113

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
1812	12-19-10	1/2 Gallon	Goat's Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml		
1813	2	Quart	Glass Container						< 10 < 2
1814	19	Quart	Glass Container						< 10 < 2
1815	15	1/2 Gallon	Glass Container						< 25 < 5
1816	1	1/2 Gallon	Glass Container						< 25 < 5
1817		4 Ounces	In-Plt Raw Goat's Milk 34*		Not Found		17000 PAC/ml		
1818		4 Ounces	Raw Goat's Milk 34 *		Not Found		19000 PAC/ml	1200000	

CONTROLS:

Analyzed by: Susan Beasley
 Plating Date: 12/08/2010 Time: 09:30
 Temperature when analyzed: 1.0 °C
 SSF: 4070
 Comment: Seligman Farm Raw Goat's Milk (#1818)

PAC: 0 Equip: 0
 Air Density: 0 /15 min Diluent and NB: 0 / 0

Incubation temperature: 32.0 °C
 Inhibitor test used: Delvo P5
 Inhibitor Positive Control: Purple
 Inhibitor Negative Control: Yellow

Approved By: Susan Beasley