

Sample Submission and Reporting Form

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

Date: 12/10/13 **Time:** 10:30 **Collector:** Jeff Richardson
Temperature Controls: **Raw:** 35 °F **Processed:** 38 °F **Size:** Quart
Processor/Distributor: Round Mountain Creamery **ID#:** 37-163

Sample Receipt:

Date: 12/11/13 **Time:** 07:50
Temperature: **Raw:** 1.0 °C **Processed:** 0.5 °C
Received by: Holly Braswell

Environmental Microbiology**Sample Group: ES121113-0139**

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
1827		2 Ounces	Raw Goat Milk		Not Found		8800 PAC/ml	1900000		
1828	12/23	Quart	Whole Goat Milk	Not Found	Not Found	<1 EPCC/ml	>200000 EPAC/ml			
1829	12/23	1/2 Gallon	Whole Goat Milk	Not Found	Not Found	<1 EPCC/ml	>200000 EPAC/ml			
1830		Quart	Bottle						< 10	<2
1831		Quart	Bottle						< 10	<2
1832		1/2 Gallon	Bottle						< 25	<5
1833		1/2 Gallon	Bottle						< 25	<5

CONTROLS:**Analyzed By:** Holly Braswell**PAC:** 0**Equip:** 1**Plating Date:** 12/11/13 **Time:** 11:35**Air Density:** 0 /15 min**Diluent and NB:** 0 / 0**Temperature when Analyzed:** 1.0 °C**Incubation Temperature:** 32.0 °C**SSF:** 4070**Inhibitor Test Used:** Delvo P5**Comment:****Inhibitor Positive Control:** Purple**Approved By:** Susan Beasley**Inhibitor Negative Control:** Yellow