

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 12/12/2011 **Time:** 10:00 **Collector:** Chris Alexander
Temperature Controls: **Raw:** °C **Processed:** °C **Size:**
Processor/Distributor: Round Mountain Creamery **ID#:** 37-163

Sample Receipt:

Date: 12/13/2011 **Time:** 08:25
Temperature: **Raw:** °C **Processed:** °C
Received by: Joy Hayes

Environmental Microbiology

Sample Group: ES121311-0152

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
1814	2	Quart	Glass Container						130 < 2
1815	13	Quart	Glass Container						70 < 2
1816	3	1/2 Gallon	Glass Container						25 < 5
1817	14	1/2 Gallon	Glass Container						25 < 5

CONTROLS:

Analyzed by: Joy Hayes
Plating Date: 12/13/2011 **Time:** 10:30
Temperature when analyzed: °C
SSF:

PAC: 0 **Equip:** 0
Air Density: 1 /15 min **Diluent and NB:** -/0

Incubation temperature: 32.0 °C

Inhibitor test used:

Inhibitor Positive Control:

Inhibitor Negative Control:

Approved By: Susan Beasley

