

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 12/15/14 Time: 09:30 Collector: K. Sykes
 Temperature Controls: Raw: 36 °F Processed: 36 °F Size: Half Gallon
 Processor/Distributor: Simply Natural Dairy ID#: 37-170

Sample Receipt:

Date: 12/15/14 Time: 13:30
 Temperature: Raw: 0.0 °C Processed: 0.5 °C
 Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES121514-0044

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
1915	12-31	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1916	12-31	1/2 Gallon	Low Fat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1917	12-31	1/2 Gallon	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1918	12-31	1/2 Gallon	Half & Half	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1919	12-29	Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1920	12-29	1/2 Gallon	Heavy Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1921	12-25	1/2 Gallon	Buttermilk	Not Found		<1 EHSCC/g				
1922	1-3	Quart	Egg Nog	Not Found		<1 EHSCC/g	<250 EPAC/g			
1923	12-15	2 Ounces	In Plant Raw (36 F)		Not Found		13000 PAC/ml			

CONTROLS:

Analyzed By: Darneice Owens

Plating Date: 12/15/14 Time: 13:15

Temperature when Analyzed: 0.0 °C

Comment:

Approved By: Susan Beasley



PAC: 1

Air Density: 0 /15 min

Incubation Temperature:

Inhibitor Test Used:

Inhibitor Positive Control:

Inhibitor Negative Control:

Equip: 1

Diluent and NB: 1/-

32.0 °C

Delvo P5

Purple

Yellow