

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 12/15/14 Time: 10:00 Collector: Jeff Richardson
 Temperature Controls: Raw: 36 °F Processed: 38 °F Size: Half Gallon
 Processor/Distributor: Round Mountain Creamery ID#: 37-163

Sample Receipt:

Date: 12/16/14 Time: 07:30
 Temperature: Raw: 1.0 °C Processed: 0.0 °C
 Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES121614-0105

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
1933		3 Ounces	Raw Goat Farm		Not Found		88000 PAC/ml	2100000		
1934		3 Ounces	In Plant Raw		Not Found		55000 PAC/ml			
1935	12/29	1/2 Gallon	Goat Milk	Not Found	Not Found	<1 EPCC/ml	730 PAC/ml			
1936	12/29	Quart	Goat Milk	Not Found	Not Found	<1 EPCC/ml	660 PAC/ml			

SSF: 4050

CONTROLS:

Analyzed By: Darneice Owens

Plating Date: 12/16/14 Time: 09:20

Temperature when Analyzed: 1.0 °C

Comment:

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