

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 12/15/15 Time: 09:00 Collector: Jeff Richardson
Temperature Controls: Raw: °C Processed: 37 °F Size: Half Gallon
Processor/Distributor: MILLS RIVER CREAMERY ID#: 37-169

Sample Receipt:

Date: 12/16/15 Time: 07:35
Temperature: Raw: °C Processed: 1.0 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES121615-0112

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
2129	12/28	Quart	Heavy Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
2130	12/31	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 12-16-15 Time: 08:55

Temperature when Analyzed: 1.0 °C

Approved By: Susan Beasley



PAC: 0

Equip: 0

Air Density: 1 /15 min

Diluent and NB: 0/1

Incubation Temperature: 32.0 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow