

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Sample Receipt:

Date: 01/03/17 **Time:** 08:00 **Collector:** Ginger Wilborn
Temperature Controls: **Raw:** 39 °F **Processed:** 38 °F **Size:** Half Gallon
Processor/Distributor: **SIMPLY NATURAL CREAMERY** **ID#:** 37-170

Date: 01/03/17 **Time:** 09:15
Temperature: **Raw:** 3.0 °C **Processed:** 1.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES010317-0004

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
1	1-20	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
2	1-20	1/2 Gallon	Low Fat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
3	1-26	Quart	Buttermilk	Not Found		<1 EHSCC/g				
4	1-20	Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
5	1-14	Pint	Heavy Cream	Not Found	Not Found	<1 EHSCC/g	13000 PAC/g			
6	1-14	Pint	Half & Half	Not Found	Not Found	<1 EHSCC/g	12000 PAC/g			
7	1-20	Pint	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
8	1-3	4 Ounces	Tank 1 Raw		Not Found		<2500 EPAC/ml			
9	1-2	4 Ounces	Tank 2 Raw		Not Found		<2500 EPAC/ml			

CONTROLS:

Analyzed By: Denise Richardson
Plating Date: 01-04-17 **Time:** 08:35
Temperature when Analyzed: 4.0 °C

PAC: 0 **Equip:** 1
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

Comment:

Approved By: Susan Beasley

