

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 01/16/18 **Time:** 08:30 **Collector:** Jeff Richardson
Temperature Controls: **Raw:** °C **Processed:** 38 °F **Size:** Half Gallon
Processor/Distributor: MILLS RIVER CREAMERY **ID#:** 37-169

Sample Receipt:

Date: 01/17/18 **Time:** 11:30
Temperature: **Raw:** 1.0 °C **Processed:** 2.5 °C
Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES011818-0005

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
58	2/10	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g				
59	1/28	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
60	1/29	1/2 Gallon	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
61	1/28	Quart	Half & Half	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
62	1/28	Quart	Heavy Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
63		3 Ounces	In Plant Raw		Not Found		<2,500 EPAC/ml			

CONTROLS:

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

Analyzed By: Susan Beasley

Plating Date: 01/18/18 **Time:** 14:25

Temperature when Analyzed: 2.0 °C

Comment: Temperature of raw milk at collection not given on sample submission form.

Approved By: Susan Beasley

