

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 01/16/18 **Time:** 10:30 **Collector:** Jeff Richardson
Temperature Controls: **Raw:** °C **Processed:** 37 °F **Size:** Quart
Processor/Distributor: Round Mountain Creamery **ID#:** 37-163

Sample Receipt:

Date: 01/17/18 **Time:** 11:30
Temperature: **Raw:** 1.5 °C **Processed:** 0.5 °C
Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES011818-0007

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
66	1/30	Quart	Goat Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
67	1/30	1/2 Gallon	Goat Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
68		3 Ounces	In-plant Raw		Not Found		<2,500 EPAC/ml			

CONTROLS:

Analyzed By: Susan Beasley

Plating Date: 01/18/18 **Time:** 15:10

Temperature when Analyzed: 2.0 °C

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

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

Approved By: Susan Beasley

