

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 02/12/18 **Time:** 09:00 **Collector:** Ginger Wilborn
Temperature Controls: **Raw:** 35 °F **Processed:** 36 °F **Size:** Half Gallon
Processor/Distributor: SIMPLY NATURAL CREAMERY **ID#:** 37-170

Sample Receipt:

Date: 02/12/18 **Time:** 12:55
Temperature: **Raw:** 2.0 °C **Processed:** 2.0 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES021218-0061

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
246	3/2	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
247	3/2	1/2 Gallon	Low Fat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
248	2/27	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	590 PAC/ml			
249	3/8	Quart	Buttermilk	Not Found		<1 EHSCC/g				
250	2/24	Pint	Heavy Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
251	2/24	Pint	1/2 & 1/2	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
252	2/25	Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
253		4 Ounces	Farm Raw		Not Found		4,800 PAC/ml	360,000		
254		4 Ounces	In Plant Raw		Not Found		4,700 PAC/ml			

SSF: 4050

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: Darneice Owens

Plating Date: 02/12/18 **Time:** 13:10

Temperature when Analyzed: 2.0 °C

Comment:

Approved By: Susan Beasley