

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Sample Receipt:

Date: 02/14/17 **Time:** 07:30 **Collector:** Ginger Wilborn
Temperature Controls: **Raw:** 39 °F **Processed:** 36 °F **Size:** Half Gallon
Processor/Distributor: SIMPLY NATURAL CREAMERY **ID#:** 37-170

Date: 02/14/17 **Time:** 09:40
Temperature: **Raw:** 2.0 °C **Processed:** 1.0 °C
Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES021417-0092

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
248	2/28	Pint	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
249	2/26	Pint	Half & Half	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
250	3/4	Pint	Heavy Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
251	3/3	Pint	Chocolate Milk	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
252	2/28	1/2 Gallon	Lowfat Milk	Not Found	Not Found	<1 EPCC/ml	1100 PAC/ml			
253	3/3	1/2 Gallon	Skim Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
254	3/9	Quart	Whole Buttermilk	Not Found		<1 EHSCC/g				
255		4 Ounces	Raw Milk		Not Found		160,000 PAC/ml			

CONTROLS:

Analyzed By: Darneice Owens

Plating Date: 02-15-17 **Time:** 08:10

Temperature when Analyzed: 2.5 °C

Comment:

Approved By: Susan Beasley

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