

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 02/14/17 **Time:** 10:00 **Collector:** Jeff Richardson
Temperature Controls: **Raw:** °C **Processed:** °C **Size:**
Processor/Distributor: Round Mountain Creamery **ID#:** 37-

Sample Receipt:

Date: 02/15/17 **Time:** 07:25
Temperature: **Raw:** °C **Processed:** °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES021517-0121

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 |
|--------|------|------|------------|--------------|---------------|-----------|--------------------------|-------------------------|-------|------|------|
| 267 | | | Quart | Glass Bottle | | | | | | < 10 | <2 |
| 268 | | | Quart | Glass Bottle | | | | | | < 10 | <2 |
| 269 | | | 1/2 Gallon | Glass Bottle | | | | | | < 25 | <5 |
| 270 | | | 1/2 Gallon | Glass Bottle | | | | | | < 25 | <5 |

CONTROLS:

Analyzed By: Darneice Owens
Plating Date: 02/15/17 **Time:** 10:45

PAC: 0 **Equip:** 0
Air Density: 0 /15 min **Diluent and NB:** - / 0
Incubation Temperature: 32.0 °C

Comment:

Approved By: Susan Beasley