

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 02/20/18 **Time:** 09:00 **Collector:** Jeff Richardson
Temperature Controls: **Raw:** 39 °F **Processed:** 38 °F **Size:** Half Gallon
Processor/Distributor: MILLS RIVER CREAMERY **ID#:** 37-169

Sample Receipt:

Date: 02/21/18 **Time:** 07:50
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES022118-0131

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
333	3/9	1/2 Gallon	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
334	3/4	1/2 Gallon	Chocolate Milk	Not Found	Not Found	<1 EHSCC/mL	470 PAC/ml			
335	3/11	1/2 Gallon	Buttermilk	Not Found		<1 EHSCC/g				
336	3/4	Quart	Heavy Cream	Not Found	Not Found	<1 EHSCC/g	5,100 PAC/g			
337	3/4	Quart	Half & Half	Not Found	Not Found	<1 EHSCC/g	780 PAC/g			
338		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: Denise Richardson
Plating Date: 2/21/18 **Time:** 09:50
Temperature when Analyzed: 1.0 °C
Comment:

Approved By: Susan Beasley

