

Sample Submission and Reporting Form

**RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS**

**Sample Collection:**

**Date:** 03/06/18    **Time:** 09:00    **Collector:** Ginger Wilborn  
**Temperature Controls:**    **Raw:** 38 °F    **Processed:** 35 °F    **Size:** Half Gallon  
**Processor/Distributor:**    SIMPLY NATURAL CREAMERY    **ID#:** 37-170

**Sample Receipt:**

**Date:** 03/06/18    **Time:** 12:40  
**Temperature:**    **Raw:** 0.5 °C    **Processed:** 0.5 °C  
**Received by:** Susan Beasley

**Environmental Microbiology**

**Sample Group: ES030618-0138**

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
451	3/23	1/2 Gallon	Lowfat Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
452	3/20	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
453	3/17	1/2 Gallon	Half & Half	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
454	3/17	1/2 Gallon	Heavy Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
455	3/22	Quart	Buttermilk	Not Found		<1 EHSCC/g				
456	3/23	Pint	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
457	3/23	Pint	Chocolate Milk	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
458		4 Ounces	Farm Raw		Not Found		<2,500 EPAC/ml	240,000		
459		4 Ounces	Plant Raw		Not Found		<2,500 EPAC/ml			

**SSF:** 4070

**CONTROLS:**

**PAC:** 0    **Equip:** 2  
**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:** 03/07/18    **Time:** 08:25  
**Temperature when Analyzed:** 2.0 °C  
**Comment:**

**Approved By:** Susan Beasley