

Sample Submission and Reporting Form

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

**Sample Collection:**

**Date:** 03/13/17    **Time:** 09:00    **Collector:** Jeff Richardson  
**Temperature Controls:**    **Raw:** 38 °F    **Processed:** 40 °F    **Size:** Half Gallon  
**Processor/Distributor:**    MILLS RIVER CREAMERY    **ID#:** 37-169

**Sample Receipt:**

**Date:** 03/14/17    **Time:** 07:40  
**Temperature:**    **Raw:** 1.0 °C    **Processed:** 1.0 °C  
**Received by:**    Denise Richardson

**Environmental Microbiology**

**Sample Group: ES031417-0098**

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
418	3-26	Quart	Half & Half	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
419	3-26	Quart	Heavy Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
420	3-26	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
421	3-27	1/2 Gallon	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
422	4-2	1/2 Gallon	Buttermilk	Not Found		<1 EHSCC/g				
423		2 Ounces	In Plant Raw		Not Found		4,500 PAC/ml			

**CONTROLS:**

**Analyzed By:** Darneice Owens  
**Plating Date:** 03/14/17    **Time:** 09:25  
**Temperature when Analyzed:** 1.0 °C

**PAC:** 1    **Equip:** 0  
**Air Density:** 1 /15 min    **Diluent and NB:** 1 / -  
**Incubation Temperature:** 32.0 °C  
**Inhibitor Test Used:** Delvo P5  
**Inhibitor Positive Control:** Purple  
**Inhibitor Negative Control:** Yellow

**Comment:**

**Approved By:** Susan Beasley

