

Sample Submission and Reporting Form

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

**Sample Collection:**

**Sample Receipt:**

**Date:** 03/20/17    **Time:** 08:30    **Collector:** Ginger Wilborn  
**Temperature Controls:**    **Raw:** 38 °F    **Processed:** 39 °F    **Size:** Half Gallon  
**Processor/Distributor:**    SIMPLY NATURAL CREAMERY    **ID#:** 37-170

**Date:** 03/20/17    **Time:** 12:10  
**Temperature:**    **Raw:** 2.0 °C    **Processed:** 1.0 °C  
**Received by:**    Denise Richardson

**Environmental Microbiology**

**Sample Group: ES032017-0065**

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
472	3/31	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	1,200 PAC/ml			
473	4/1	Pint	Half & Half	Not Found	Not Found	<1 EHSCC/g	420 PAC/g			
474	4/6	Quart	Buttermilk	Not Found		<1 EHSCC/g				
475	4/4	Pint	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
476	4/4	Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
477	4/1	Pint	Heavy Cream	Not Found	Not Found	<1 EHSCC/g	>200,000 EPAC/g			
478	3/31	1/2 Gallon	Lowfat Milk	Not Found	Not Found	<1 EPCC/ml	88,000 EPAC/ml			
479		4 Ounces	Raw		Not Found		5,600 PAC/ml			

**CONTROLS:**

**Analyzed By:** Darneice Owens  
**Plating Date:** 03/21/17    **Time:** 08:35  
**Temperature when Analyzed:** 3.0 °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