

Sample Submission and Reporting Form

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

**Sample Collection:**

**Date:** 04/03/18    **Time:** 11:30    **Collector:** Jeff Richardson  
**Temperature Controls:**    **Raw:** 37 °F    **Processed:** 38 °F    **Size:** Half Gallon  
**Processor/Distributor:** MILLS RIVER CREAMERY    **ID#:** 37-169

**Sample Receipt:**

**Date:** 04/04/18    **Time:** 09:10  
**Temperature:**    **Raw:** 1.0 °C    **Processed:** 1.0 °C  
**Received by:** Denise Richardson

**Environmental Microbiology**

**Sample Group: ES040418-0148**

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
650	4-20	1/2 Gallon	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
651	4-15	1/2 Gallon	Chocolate Milk	Not Found	Not Found	<1 EHSCC/mL	1,500 PAC/ml			
652	4-21	1/2 Gallon	Buttermilk	Not Found		<1 EHSCC/g				
653	4-15	Quart	Half & Half	Not Found	Not Found	<1 EHSCC/g	680 PAC/g			
654	4-15	Quart	Heavy Cream	Not Found	Not Found	<1 EHSCC/g	48,000 EPAC/g			
655		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:** 04/04/18    **Time:** 09:50  
**Temperature when Analyzed:** 1.0 °C  
**Comment:**

**Approved By:** Susan Beasley

