

Sample Submission and Reporting Form

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

**Sample Collection:**

**Sample Receipt:**

**Date:** 04/17/17    **Time:** 08:30    **Collector:** Ginger Wilborn  
**Temperature Controls:**    **Raw:** 39 °F    **Processed:** 36 °F    **Size:** Half Gallon  
**Processor/Distributor:**    SIMPLY NATURAL CREAMERY    **ID#:** 37-170

**Date:** 04/17/17    **Time:** 12:15  
**Temperature:**    **Raw:** 2.0 °C    **Processed:** 2.0 °C  
**Received by:**    Denise Richardson

**Environmental Microbiology**

**Sample Group: ES041717-0040**

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
675	5-5	1/2 Gallon	Low fat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
676	4-25	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	>200,000 EPAC/ml			
677	5-10	Quart	Buttermilk	Not Found		<1 EHSCC/g				
678	4-30	Pint	Heavy cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
679	5-2	Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
680	5-5	Pint	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
681		4 Ounces	Raw		Not Found		<2,500 EPAC/ml			

**CONTROLS:**

**Analyzed By:** Darneice Owens  
**Plating Date:** 04-18-17    **Time:** 08:05  
**Temperature when Analyzed:** 2.8 °C

**Comment:**

**Approved By:** Susan Beasley



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