

Sample Submission and Reporting Form

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

**Sample Collection:**

**Sample Receipt:**

**Date:** 05/08/18    **Time:** 11:00    **Collector:** Ginger Wilborn  
**Temperature Controls:**    **Raw:** 38 °F    **Processed:** 36 °F    **Size:** Half Gallon  
**Processor/Distributor:**    SIMPLY NATURAL CREAMERY    **ID#:** 37-

**Date:** 05/08/18    **Time:** 14:30  
**Temperature:**    **Raw:** 2.0 °C    **Processed:** 2.0 °C  
**Received by:** Darneice Owens

**Environmental Microbiology**

**Sample Group: ES050818-0134**

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
881		5/19	1/2 Gallon	Heavy Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
882		5/19	1/2 Gallon	Half & Half	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
883		5/25	1/2 Gallon	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
884		5/25	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
885		5/22	1/2 Gallon	Chocolate Milk	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
886		5/25	1/2 Gallon	Lowfat Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
887		5/31	Quart	Buttermilk	Not Found		<1 EHSCC/g				
888			4 Ounces	Farm Raw		Not Found		<2,500 EPAC/ml	300,000		
889			4 Ounces	Plant Raw		Not Found		<2,500 EPAC/ml			

**SSF:** 4050

**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:** 05/09/18    **Time:** 08:00  
**Temperature when Analyzed:** 2.5 °C

**Approved By:** Susan Beasley