

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Sample Receipt:

Date: 05/15/17 **Time:** 07:30 **Collector:** Ginger Wilborn
Temperature Controls: **Raw:** 37 °F **Processed:** 37 °F **Size:** Half Gallon
Processor/Distributor: SIMPLY NATURAL CREAMERY **ID#:** 37-170

Date: 05/15/17 **Time:** 10:55
Temperature: **Raw:** 2.0 °C **Processed:** 2.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES051517-0015

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
837	6-2	1/2 Gallon	Lowfat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
838	5-30	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
839	5-25	Quart	Buttermilk	Not Found		<1 EHSCC/g				
840	5-30	Pint	Whole Milk	Not Found	Not Found	<1 EPCC/ml	1,500 PAC/ml			
841	5-27	Pint	Cream	Not Found	Not Found	<1 EHSCC/g	>200,000 EPAC/g			
842	5-27	Pint	Half & Half	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
843	5-30	Pint	Chocolate Milk	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
844		4 Ounces	Farm Raw		Not Found		<2,500 EPAC/ml			

CONTROLS:

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

Analyzed By: Darneice Owens

Plating Date: 05/16/17 **Time:** 07:40

Temperature when Analyzed: 3.0 °C

Comment:

Approved By: Susan Beasley