

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Sample Receipt:

Date: 05/15/18 **Time:** 11:15 **Collector:** Jeff Richardson
Temperature Controls: **Raw:** 41 °F **Processed:** 38 °F **Size:** Half Gallon
Processor/Distributor: MILLS RIVER CREAMERY **ID#:** 37-169

Date: 05/16/18 **Time:** 07:35
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES051618-0088

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
912			3 Ounces	In Plant Raw		Not Found		4,300 PAC/ml			
913	6/1		1/2 Gallon	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
914	6/3		1/2 Gallon	Buttermilk	Not Found		<1 EHSCC/g				
915	5/27		1/2 Gallon	Chocolate Milk	Not Found	Not Found	<1 EHSCC/mL	6,500 PAC/ml			
916	5/27		Quart	Half & Half	Not Found	Not Found	78 HSCC/g	40,000 EPAC/g			
917	5/27		Quart	Heavy Cream	Not Found	Not Found	<1 EHSCC/g	72,000 EPAC/g			

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: 05/16/18 **Time:** 08:10
Temperature when Analyzed: 1.0 °C
Comment:

Approved By: Susan Beasley

