

Sample Submission and Reporting Form

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

**Sample Collection:**

**Sample Receipt:**

**Date:** 06/11/18    **Time:** 10:15    **Collector:** Jeff Richardson  
**Temperature Controls:**    **Raw:** 38 °F    **Processed:** 38 °F    **Size:** Half Gallon  
**Processor/Distributor:** MILLS RIVER CREAMERY    **ID#:** 37-169

**Date:** 06/12/18    **Time:** 07:30  
**Temperature:**    **Raw:** 1.0 °C    **Processed:** 1.0 °C  
**Received by:** Denise Richardson

**Environmental Microbiology**

**Sample Group: ES061218-0121**

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
1095	6-30	1/2 Gallon	Buttermilk	Not Found		<1 EHSCC/g				
1096	6-25	1/2 Gallon	Whole Milk	Not Found	Not Found	<1 EPCC/ml	24,000 PAC/ml			
1097	6-24	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	70,000 EPAC/ml			
1098	6-24	Quart	Half & Half	Not Found	Not Found	<1 EHSCC/g	13,000 PAC/g			
1099	6-24	Quart	Heavy Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1100		3 Ounces	In Plant Raw		Not Found		<2,500 EPAC/ml			

**CONTROLS:**

**Analyzed By:** Darneice Owens  
**Plating Date:** 06/12/18    **Time:** 09:50  
**Temperature when Analyzed:** 1.0 °C

**PAC:** 0    **Equip:** 0  
**Air Density:** 1 /15 min    **Diluent and NB:** 0/-  
**Incubation Temperature:** 32.1 °C  
**Inhibitor Test Used:** Delvo P5  
**Inhibitor Positive Control:** Purple  
**Inhibitor Negative Control:** Yellow

**Approved By:** Susan Beasley

