

Sample Submission and Reporting Form

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

**Sample Collection:**

**Date:** 06/13/17    **Time:** 09:00    **Collector:** Jeff Richardson  
**Temperature Controls:**    **Raw:** 38 °F    **Processed:** 38 °F    **Size:** Half Gallon  
**Processor/Distributor:** MILLS RIVER CREAMERY    **ID#:** 37-169

**Sample Receipt:**

**Date:** 06/14/17    **Time:** 07:40  
**Temperature:**    **Raw:** 2.0 °C    **Processed:** 1.0 °C  
**Received by:** Denise Richardson

**Environmental Microbiology**

**Sample Group: ES061417-0080**

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
1040	7-1	1/2 Gallon	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1041	6-26	1/2 Gallon	Chocolate Milk	Not Found	Not Found	<1 EHSCC/mL	1,300 PAC/ml			
1042	7-9	1/2 Gallon	Buttermilk	Not Found		<1 EHSCC/g				
1043	6-26	Quart	Half & Half	Not Found	Not Found	<1 EHSCC/g	450 PAC/g			
1044	6-26	Quart	Heavy Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1045		2 Ounces	In Plant Raw		Not Found		>2,000,000 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:** 06/14/17    **Time:** 09:30

**Temperature when Analyzed:** 2.0 °C

**Comment:**

**Approved By:** Susan Beasley

