

Sample Submission and Reporting Form

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

**Sample Collection:**

**Date:** 06/19/17    **Time:** 10:00    **Collector:** Ginger Wilborn  
**Temperature Controls:**    **Raw:** 38 °F    **Processed:** 35 °F    **Size:** Half Gallon  
**Processor/Distributor:** SIMPLY NATURAL CREAMERY    **ID#:** 37-

**Sample Receipt:**

**Date:** 06/19/17    **Time:** 12:50  
**Temperature:**    **Raw:** 1.0 °C    **Processed:** 1.0 °C  
**Received by:** Denise Richardson

**Environmental Microbiology**

**Sample Group: ES061917-0007**

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
1051	7-7	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1052	7-4	1/2 Gallon	Lowfat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1053	7-1	1/2 Gallon	Whipping Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1054	7-1	Pint	Whipping Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1055	7-1	Pint	1/2 & 1/2	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1056	7-4	Pint	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1057	7-3	Pint	Chocolate	Not Found	Not Found	35 HSCC/mL	480 PAC/ml			
1058	7-6	Quart	Buttermilk	Not Found		<1 EHSCC/g				
1059		4 Ounces	Raw		Not Found		5,000 PAC/ml			

**CONTROLS:**

**PAC:** 0    **Equip:** 1  
**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:** Denise Richardson

**Plating Date:** 06-20-17    **Time:** 07:35

**Temperature when Analyzed:** 2.5 °C

**Comment:**

**Approved By:** Susan Beasley