

Sample Submission and Reporting Form

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

**Sample Collection:**

**Date:** 07/25/17    **Time:** 08:00    **Collector:** Ginger Wilborn  
**Temperature Controls:**    **Raw:** 44 °F    **Processed:** 38 °F    **Size:** Half Gallon  
**Processor/Distributor:**    SIMPLY NATURAL CREAMERY    **ID#:** 37-170

**Sample Receipt:**

**Date:** 07/25/17    **Time:** 11:55  
**Temperature:**    **Raw:** 3.5 °C    **Processed:** 0.1 °C  
**Received by:** Susan Beasley

**Environmental Microbiology**

**Sample Group: ES072517-0124**

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
1294	8/8	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1295	8/11	1/2 Gallon	Lowfat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1296	8/12	1/2 Gallon	Half & Half	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1297	8/12	1/2 Gallon	Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1298	8/11	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1299	8/17	Quart	Buttermilk	Not Found		<1 EHSCC/g				
1300	8/11	Pint	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1301		4 Ounces	Raw		Not Found		4,000 PAC/ml			

**CONTROLS:**

**PAC:** 0    **Equip:** 0  
**Air Density:** 0 /15 min    **Diluent and NB:** 0/-  
**Incubation Temperature:** 32.2 °C  
**Inhibitor Test Used:** Delvo P5  
**Inhibitor Positive Control:** Purple  
**Inhibitor Negative Control:** Yellow

**Analyzed By:** Denise Richardson  
**Plating Date:** 07-26-17    **Time:** 09:40  
**Temperature when Analyzed:** 2.5 °C  
**Comment:**

**Approved By:** Susan Beasley