

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Sample Receipt:

Date: 07/25/17 **Time:** 08:30 **Collector:** Jeff Richardson
Temperature Controls: **Raw:** 38 °F **Processed:** 39 °F **Size:** Half Gallon
Processor/Distributor: MILLS RIVER CREAMERY **ID#:** 37-169

Date: 07/26/17 **Time:** 07:45
Temperature: **Raw:** 2.0 °C **Processed:** 2.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES072617-0149

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
1320	8-7	1/2 Gallon	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1321	8-6	Quart	Heavy Cream	Not Found	Not Found	<1 EHSCC/g	56,000 EPAC/g			
1322	8-6	Quart	Half & Half	Not Found	Not Found	<1 EHSCC/g	52,000 EPAC/g			
1323	8-20	1/2 Gallon	Buttermilk	Not Found		<1 EHSCC/g				
1324	8-6	1/2 Gallon	Chocolate Milk	Not Found	Not Found	<1 EHSCC/mL	22,000 PAC/ml			
1325		3 Ounces	In Plant Raw		Not Found		16,000 PAC/ml			

CONTROLS:

Analyzed By: Denise Richardson
Plating Date: 07-26-17 **Time:** 11:40
Temperature when Analyzed: 2.0 °C
Comment:

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

Approved By: Susan Beasley

