

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 08/08/16 **Time:** 09:30 **Collector:** Briscoe/Wilborn
Temperature Controls: **Raw:** 40 °F **Processed:** 38 °F **Size:** Half Gallon
Processor/Distributor: SIMPLY NATURAL CREAMERY **ID#:** 37-170

Sample Receipt:

Date: 08/08/16 **Time:** 15:25
Temperature: **Raw:** 0.5 °C **Processed:** 0.5 °C
Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES080816-0064

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
1380	8/22	Pint	Heavy Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1381	8/22	Pint	1/2 & 1/2	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1382	8/26	Pint	Whole	Not Found	Not Found	<1 EPCC/ml	660 PAC/ml			
1383	8/26	Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1384	9/03	Quart	Whole Buttermilk	Not Found		<1 EHSCC/g				
1385	8/26	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	>200000 EPAC/ml			
1386	8/26	1/2 Gallon	Lowfat	Not Found	Not Found	<1 EPCC/ml	570 PAC/ml			
1387		100 mL	In Plant Raw #2 40*		Not Found		25000 PAC/ml	410000		

SSF: 4050

CONTROLS:

PAC: 0 **Equip:** 0
Air Density: 0 /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: 08/09/16 **Time:** 08:30

Temperature when Analyzed: 2.5 °C

Comment: Somatic cell count requested on in-plant raw sample #2.

Approved By: Susan Beasley