

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 08/09/16 **Time:** 09:00 **Collector:** Jeff Richardson
Temperature Controls: **Raw:** 39 °F **Processed:** 37 °F **Size:** Half Gallon
Processor/Distributor: MILLS RIVER CREAMERY **ID#:** 37-169

Sample Receipt:

Date: 08/10/16 **Time:** 07:25
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES081016-0075

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
1393	8/15	1/2 Gallon	Buttermilk	Not Found		<1 EHSCC/g				
1394	8/19	1/2 Gallon	Whole Milk	Not Found	Not Found	<1 EPCC/ml	570 PAC/ml			
1395	8/22	Pint	Chocolate Milk	Not Found	Not Found	<1 EHSCC/mL	>200000 EPAC/ml			
1396		3 Ounces	In Plant Raw		Not Found		7100 PAC/ml			
1397	8/22	Pint	Heavy Cream	Not Found	Not Found	<1 EHSCC/g	80000 EPAC/g			
1398	8/15	Pint	Half & Half	Not Found	Not Found	<1 EHSCC/g	>2000000 EPAC/g			

CONTROLS:

Analyzed By: Denise Richardson
Plating Date: 08-10-16 **Time:** 08:50
Temperature when Analyzed: 1.0 °C

PAC: 1 **Equip:** 0
Air Density: 1 /15 min **Diluent and NB:** 1/-
Incubation Temperature: 32.0 °C
Inhibitor Test Used: Delvo P5
Inhibitor Positive Control: Purple
Inhibitor Negative Control: Yellow

Approved By: Susan Beasley

