

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Sample Receipt:

Date: 08/15/17 **Time:** 09:00 **Collector:** Jeff Richardson
Temperature Controls: **Raw:** 38 °F **Processed:** 37 °F **Size:** Half Gallon
Processor/Distributor: MILLS RIVER CREAMERY **ID#:** 37-169

Date: 08/16/17 **Time:** 07:40
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES081617-0128

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
1477	9-1	1/2 Gallon	Whole milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1478	9-1	1/2 Gallon	Buttermilk	Not Found		<1 EHSCC/g				
1479	8-27	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1480	8-27	Quart	Half & Half	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1481	8-27	Quart	Heavy Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1482		3 Ounces	In Plant Raw		Not Found		<2,500 EPAC/ml			

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 08/16/17 **Time:** 09:50

Temperature when Analyzed: 1.0 °C

Comment:

PAC: 0

Equip: 0

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

Approved By: Susan Beasley

