

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 08/22/17 **Time:** 08:30 **Collector:** Ginger Wilborn
Temperature Controls: **Raw:** 36 °F **Processed:** 37 °F **Size:** Half Gallon
Processor/Distributor: SIMPLY NATURAL CREAMERY **ID#:** 37-170

Sample Receipt:

Date: 08/22/17 **Time:** 11:55
Temperature: **Raw:** 2.0 °C **Processed:** 2.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES082217-0107

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
1496	9-8	Pint	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1497	9-8	1/2 Gallon	Lowfat Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1498	9-8	1/2 Gallon	Skim Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1499	9-8	1/2 Gallon	Chocolate Milk	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1500	9-14	Quart	Whole Buttermilk	Not Found		<1 EHSCC/g				
1501	9-2	1/2 Gallon	Half & Half	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1502	9-2	1/2 Gallon	Heavy Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1503	8-21	4 Ounces	Raw Farm		Not Found		<2,500 EPAC/ml			

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: Denise Richardson
Plating Date: 08-23-17 **Time:** 08:15
Temperature when Analyzed: 2.5 °C
Comment:

Approved By: Susan Beasley

