

Sample Submission and Reporting Form

**RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS**

**Sample Collection:**

**Date:** 09/06/16    **Time:** 11:00    **Collector:** Joe Briscoe  
**Temperature Controls:**    **Raw:** 38 °F    **Processed:** 1.5 °C    **Size:** Half Gallon  
**Processor/Distributor:**    SIMPLY NATURAL CREAMERY    **ID#:** 37-170

**Sample Receipt:**

**Date:** 09/06/16    **Time:** 12:50  
**Temperature:**    **Raw:** 2.0 °C    **Processed:** 3.0 °C  
**Received by:**    Denise Richardson

**Environmental Microbiology**

**Sample Group: ES090616-0055**

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
1528	9-23	Pint	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1529	9-23	1/2 Gallon	Lowfat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1530	9-23	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1531	9-23	Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1532	9-19	Pint	1/2 & 1/2	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1533	9-19	Pint	Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1534	10-1	Quart	Buttermilk	Not Found		3 HSCC/g				
1535		100 mL	In Plant Raw #2 38*		Not Found		3700 PAC/ml			

**CONTROLS:**

**Analyzed By:** Denise Richardson  
**Plating Date:** 09/07/16    **Time:** 08:35  
**Temperature when Analyzed:** 3.0 °C

**Comment:**

**Approved By:** Susan Beasley

**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