

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 09/12/16 **Time:** 09:00 **Collector:** Jeff Richardson
Temperature Controls: **Raw:** 36 °F **Processed:** 40 °F **Size:** Half Gallon
Processor/Distributor: MILLS RIVER CREAMERY **ID#:** 37-169

Sample Receipt:

Date: 09/13/16 **Time:** 07:20
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES091316-0166

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
1581	9/26	1/2 Gallon	Whole Milk	Not Found	Not Found	<1 EPCC/ml	370 PAC/ml			
1582	9/26	1/2 Gallon	Buttermilk	Not Found		<1 EHSCC/g				
1583	9/25	Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1584	9/25	Pint	Heavy Cream	Not Found	Not Found	<1 EHSCC/g	4200 PAC/g			
1585	9/25	Pint	Half & Half	Not Found	Not Found	<1 EHSCC/g	890 PAC/g			
1586		3 Ounces	In Plant Raw		Not Found		7700 PAC/ml			

CONTROLS:

Analyzed By: Darneice Owens

Plating Date: 09/13/16 **Time:** 09:30

Temperature when Analyzed: 1.0 °C

Comment:

Approved By: Susan Beasley



PAC: 0

Equip: 1

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