

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 10/10/16 **Time:** 10:30 **Collector:** Ginger Wilborn
Temperature Controls: **Raw:** 36 °F **Processed:** 36 °F **Size:** Half Gallon
Processor/Distributor: SIMPLY NATURAL CREAMERY **ID#:** 37-170

Sample Receipt:

Date: 10/10/16 **Time:** 12:55
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES101016-0013

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
1761	10-25	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1762	10-25	1/2 Gallon	Low-fat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1763	10-25	Pint	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1764	10-24	Pint	Half & Half	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1765	10-25	Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1766	11-5	Quart	Buttermilk	Not Found		4 HSCC/g				
1767	10-24	Pint	Whipping Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1768		4 Ounces	Raw		Not Found		<2500 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: 10-11-16 **Time:** 08:00
Temperature when Analyzed: 2.5 °C

Comment:

Approved By: Susan Beasley