

Sample Submission and Reporting Form

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

**Sample Collection:**

**Date:** 10/17/16    **Time:** 09:00    **Collector:** Jeff Richardson  
**Temperature Controls:**    **Raw:** 38 °F    **Processed:** 40 °F    **Size:** Half Gallon  
**Processor/Distributor:**    MILLS RIVER CREAMERY    **ID#:** 37-169

**Sample Receipt:**

**Date:** 10/18/16    **Time:** 07:30  
**Temperature:**    **Raw:** 0.0 °C    **Processed:** 0.0 °C  
**Received by:** Darneice Owens

**Environmental Microbiology**

**Sample Group: ES101816-0151**

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
1787	11/7	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g				
1788	10/31	1/2 Gallon	Whole Milk	Not Found	Not Found	<1 EPCC/ml	800 PAC/ml			
1789	10/30	Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1790	10/30	Pint	Heavy Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1791	10/30	Pint	Half & Half	Not Found	Not Found	<1 EHSCC/g	440 PAC/g			
1792		100 mL	In Plant Raw 38*		Not Found		16000 PAC/ml			

**CONTROLS:**

**Analyzed By:** Darneice Owens

**Plating Date:** 10/18/16    **Time:** 09:00

**Temperature when Analyzed:** 0.0 °C

**Comment:** In plant raw sample received in cooler was not listed on submission form.

**Approved By:** Susan Beasley



**PAC:** 0

**Equip:** 0

**Air Density:** 0 /15 min

**Diluent and NB:** 0/-

**Incubation Temperature:** 31.8 °C

**Inhibitor Test Used:** Delvo P5

**Inhibitor Positive Control:** Purple

**Inhibitor Negative Control:** Yellow