

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 10/17/17 **Time:** 10:30 **Collector:** Jeff Richardson
Temperature Controls: **Raw:** 37 °F **Processed:** 38 °F **Size:** Quart
Processor/Distributor: Round Mountain Creamery **ID#:** 37-163

Sample Receipt:

Date: 10/18/17 **Time:** 07:40
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES101817-0122

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
1874	10-31	Quart	Goat Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1875	10-31	1/2 Gallon	Goat Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1876		3 Ounces	Raw Goat Milk		Not Found		160,000 PAC/ml			

CONTROLS:

Analyzed By: Denise Richardson
Plating Date: 10/18/17 **Time:** 09:45
Temperature when Analyzed: 1.0 °C
Comment:

PAC: 1 **Equip:** 0
Air Density: 2 /15 min **Diluent and NB:** 1 / -
Incubation Temperature: 32.0 °C
Inhibitor Test Used: Delvo P5
Inhibitor Positive Control: Purple
Inhibitor Negative Control: Yellow

Approved By: Susan Beasley

