

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 10/24/17 **Time:** 09:30 **Collector:** Ginger Wilborn
Temperature Controls: **Raw:** 36 °F **Processed:** 34 °F **Size:** Half Gallon
Processor/Distributor: SIMPLY NATURAL CREAMERY **ID#:** 37-170

Sample Receipt:

Date: 10/24/17 **Time:** 13:20
Temperature: **Raw:** 3.0 °C **Processed:** 1.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES102417-0159

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
1920	11-16	1/2 Gallon	Buttermilk	Not Found		<1 EHSCC/g				
1921	11-10	1/2 Gallon	Low Fat Milk	Not Found	Not Found	<1 EPCC/ml	600 PAC/ml			
1922	11-4	1/2 Gallon	Heavy Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1923	11-10	1/2 Gallon	Skim Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1924	11-10	Pint	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1925	11-10	Pint	Chocolate Milk	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1926	11-4	Pint	Half & Half	Not Found	Not Found	<1 EHSCC/g	1,300 PAC/g			
1927		4 Ounces	Farm Raw		Not Found		8,300 PAC/ml	340,000		
1928		4 Ounces	Plant Raw		Not Found		9,600 PAC/ml			

SSF: 4050

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: 10/25/17 **Time:** 08:25
Temperature when Analyzed: 2.5 °C

Approved By: Susan Beasley