

Sample Submission and Reporting Form

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

**Sample Collection:**

**Sample Receipt:**

**Date:** 11/07/17    **Time:** 09:00    **Collector:** Jeff Richardson  
**Temperature Controls:**    **Raw:** 38 °F    **Processed:** 37 °F    **Size:** Half Gallon  
**Processor/Distributor:** MILLS RIVER CREAMERY    **ID#:** 37-169

**Date:** 11/08/17    **Time:** 08:00  
**Temperature:**    **Raw:** 0.0 °C    **Processed:** 0.0 °C  
**Received by:** Susan Beasley

**Environmental Microbiology**

**Sample Group: ES110817-0155**

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
2058	11/27	Quart	Eggnog	Not Found		<1 EHSCC/g	<250 EPAC/g			
2059	12/3	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g				
2060	11/19	Quart	Heavy Cream	Not Found	Not Found	<1 EHSCC/g	990 PAC/g			
2061	11/19	Quart	Half & Half	Not Found	Not Found	<1 EHSCC/g	2,300 PAC/g			
2062	11/19	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
2063	11/24	1/2 Gallon	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
2064		3 Ounces	In-Plant Raw		Not Found		<2,500 EPAC/ml			

**CONTROLS:**

**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

**Analyzed By:** Darneice Owens

**Plating Date:** 11/08/17    **Time:** 12:10

**Temperature when Analyzed:** 0.0 °C

**Comment:**

**Approved By:** Susan Beasley

