

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 11/08/16 **Time:** 12:00 **Collector:** Ginger Wilborn
Temperature Controls: **Raw:** 36 °F **Processed:** 35 °F **Size:** Half Gallon
Processor/Distributor: SIMPLY NATURAL CREAMERY **ID#:** 37-170

Sample Receipt:

Date: 11/08/16 **Time:** 15:30
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES110916-0143

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
1966		12/1	Quart	Whole Buttermilk	Not Found		<1 EHSCC/g				
1967		12/8	Quart	Egg Nog	Not Found		<1 EHSCC/g	LIQ			
1968		11/25	1/2 Gallon	Low Fat Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1969		11/25	1/2 Gallon	Skim Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1970		11/25	Pint	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1971		11/25	Pint	Chocolate Milk	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1972		11/26	Pint	Heavy Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1973		11/25	Pint	Half & Half	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1974			4 Ounces	Raw Tank 2		Not Found		<2500 EPAC/ml			

CONTROLS:

PAC: 0 **Equip:** 0
Air Density: 4 /15 min **Diluent and NB:** 0 / -
Incubation Temperature: 31.9 °C
Inhibitor Test Used: Delvo P5
Inhibitor Positive Control: Purple
Inhibitor Negative Control: Yellow

Analyzed By: Darneice Owens

Plating Date: 11/09/16 **Time:** 09:15

Temperature when Analyzed: 3.5 °C

Comment: Sample #1967 (Egg Nog); Both dilutions for Petrifilm Aerobic Count had excessive liquefiers (LIQ) >25% of plated area; Unable to determine count.

Approved By: Susan Beasley