

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 11/08/16 **Time:** 08:30 **Collector:** Jeff Richardson
Temperature Controls: **Raw:** 37 °F **Processed:** 37 °F **Size:** Half Gallon
Processor/Distributor: MILLS RIVER CREAMERY **ID#:** 37-169

Sample Receipt:

Date: 11/09/16 **Time:** 07:55
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES110916-0145

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
1976	11/20	Pint	Half & Half	Not Found	Not Found	<1 EHSCC/g	>200000 EPAC/g			
1977	11/20	Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1978	11/20	Pint	Heavy Cream	Not Found	Not Found	<1 EHSCC/g	>200000 EPAC/g			
1979	11/28	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g				
1980	11/25	1/2 Gallon	Whole Milk	Not Found	Not Found	<1 EPCC/ml	370 PAC/ml			
1981		100 mL	In Plant Raw 37*		Not Found		3300 PAC/ml	240000		

SSF: 4070

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:** 10:20

Temperature when Analyzed: 1.0 °C

Comment:

Approved By: Susan Beasley

