

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 12/06/16 **Time:** 09:00 **Collector:** Jeff Richardson
Temperature Controls: **Raw:** 38 °F **Processed:** °C **Size:** 3 Ounces
Processor/Distributor: MILLS RIVER CREAMERY **ID#:** 045-147

Sample Receipt:

Date: 12/07/16 **Time:** 07:50
Temperature: **Raw:** 2.0 °C **Processed:** °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES120716-0113

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
2119			3 Ounces	Raw Farm Cow		Not Found		210000 PAC/ml	61000		

SSF: 4070

CONTROLS:

Analyzed By: Denise Richardson
Plating Date: 12/07/16 **Time:** 09:00
Temperature when Analyzed: 2.0 °C

PAC: 0 **Equip:** 2
Air Density: 3 /15 min **Diluent and NB:** 0/-
Incubation Temperature: 31.8 °C
Inhibitor Test Used: Delvo P5
Inhibitor Positive Control: Purple
Inhibitor Negative Control: Yellow

Comment:

Approved By: Susan Beasley