

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 12/06/16 **Time:** 08:30 **Collector:** Jeff Richardson
Temperature Controls: **Raw:** °C **Processed:** 38 °F **Size:** Half Gallon
Processor/Distributor: MILLS RIVER CREAMERY **ID#:** 37-169

Sample Receipt:

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

Environmental Microbiology

Sample Group: ES120716-0114

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
2120	12-19	1/2 Gallon	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
2121	12-18	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
2122	12-19	Quart	Half & Half	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
2123	12-19	Quart	Heavy Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
2124	12-20	Quart	Egg Nog	Not Found		<1 EHSCC/g	<250 EPAC/g			
2125	12-14	1/2 Gallon	Buttermilk	Not Found		<1 EHSCC/g				

CONTROLS:

Analyzed By: Denise Richardson
Plating Date: 12/07/16 **Time:** 09:05
Temperature when Analyzed: 2.0 °C

Comment:

Approved By: Susan Beasley



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