

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Sample Receipt:

Date: 12/12/17 **Time:** 07:30 **Collector:** Ginger Wilborn
Temperature Controls: **Raw:** 36 °F **Processed:** 36 °F **Size:** Half Gallon
Processor/Distributor: SIMPLY NATURAL CREAMERY **ID#:** 37-170

Date: 12/12/17 **Time:** 11:50
Temperature: **Raw:** 3.0 °C **Processed:** 1.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES121217-0132

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
2311	12/29	1/2 Gallon	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
2312	12/23	1/2 Gallon	Heavy Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
2313	12/23	1/2 Gallon	Half & Half	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
2314	12/29	1/2 Gallon	Low Fat Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
2315	12/26	1/2 Gallon	Skim Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
2316	1/05	Quart	Egg Nog	Not Found		<1 EHSCC/g	<2,500 EPAC/g			
2317	1/04	Quart	Buttermilk	Not Found		<1 EHSCC/g				
2318	12/29	Pint	Chocolate Milk	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
2319		4 Ounces	Farm Raw		Not Found		<2,500 EPAC/ml	270,000		
2320		4 Ounces	Plant Raw		Not Found		<2,500 EPAC/ml			

SSF: 4070

CONTROLS:

PAC: 0 **Equip:** 0
Air Density: 6 /15 min **Diluent and NB:** 0/-
Incubation Temperature: 32.0 °C
Inhibitor Test Used: Delvo P5
Inhibitor Positive Control: Purple
Inhibitor Negative Control: Yellow

Analyzed By: Denise Richardson

Plating Date: 12/13/17 **Time:** 08:55

Temperature when Analyzed: 2.5 °C

Comment:

Approved By: Susan Beasley