

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 02/14/17 **Time:** 10:30 **Collector:** Jeff Richardson
Temperature Controls: **Raw:** 36 °F **Processed:** 37 °F **Size:** Quart
Processor/Distributor: Round Mountain Creamery **ID#:** 37-163

Sample Receipt:

Date: 02/15/17 **Time:** 07:25
Temperature: **Raw:** 2.0 °C **Processed:** 2.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES021517-0122

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
263			3 Ounces	In Plant Raw		Not Found		8400 PAC/ml			
264			Quart	Goat Milk	Not Found	Not Found	2 PCC/ml	<250 EPAC/ml			
265			1/2 Gallon	Goat Milk	Not Found	Not Found	15 PCC/ml	670 PAC/ml			

CONTROLS:

Analyzed By: Darneice Owens

Plating Date: 02-15-17 **Time:** 09:40

Temperature when Analyzed: 2.0 °C

Comment:

Approved By: Susan Beasley

PAC: 0

Equip: 0

Air Density: 0 /15 min

Diluent and NB: 0/-

Incubation Temperature: 32.0 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow