

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 01/03/2012 **Time:** 09:00 **Collector:** Chris Alexander
Temperature Controls: **Raw:** 38 °F **Processed:** 35 °F **Size:** Half Gallon
Processor/Distributor: MILKCO INC **ID#:** 37-82

Sample Receipt:

Date: 01/04/2012 **Time:** 08:00
Temperature: **Raw:** 2.0 °C **Processed:** 2.0 °C
Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES010412-0122

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
18	1/21	4 Ounces	Homo Bag -n- Box 35°F	Not Found	Not Found	<1 EPCC/ml	1300 PAC/ml		
19	1/18	1/2 Gallon	Nutrish	Not Found		<1 EHSCC/mL			
20	1/18	1/2 Gallon	Light -N- Lively	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml		
21	1/20	1/2 Gallon	Skim Delux	Not Found	Not Found	<1 EPCC/ml	1900 PAC/ml		
22	1/17	1/2 Gallon	1/2 & 1/2	Not Found	Not Found	<1 EHSCC/g	410 PAC/g		
23	1/18	1/2 Gallon	40% Heavy Cream	Not Found	Not Found	<1 EHSCC/g	1800 PAC/g		
24	1/17	1/2 Gallon	Chocolate Milk	Not Found	Not Found	<1 EHSCC/mL	320 PAC/ml		
25	1/20	8 Ounces	1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml		
26	1/21	1/2 Gallon	Baking BM	Not Found		<1 EHSCC/g			
27		4 Ounces	In-plant Raw #6 36°F		Not Found		3900 PAC/ml		
28		4 Ounces	In-plant Raw #10 38°F		Not Found		36000 PAC/ml		
29		4 Ounces	In-plant Raw #11 38°F		Not Found		18000 PAC/ml		

CONTROLS:

Analyzed by: Joy Hayes
Plating Date: 01/04/2012 **Time:** 09:15
Temperature when analyzed: 1.5 °C
SSF:

PAC: 1 **Equip:** 0
Air Density: 1 /15 min **Diluent and NB:** 1/-

Incubation temperature: 32.0 °C
Inhibitor test used: Delvo P5
Inhibitor Positive Control: Purple
Inhibitor Negative Control: Yellow

Approved By: Susan Beasley