

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 01/04/2010 **Time:** 09:30 **Collector:** Chris Alexander
Temperature Controls: **Raw:** °C **Processed:** 34 °F **Size:** Half Gallon
Processor/Distributor: MILKCO INC **ID#:** 37-82

Sample Receipt:

Date: 01/05/2010 **Time:** 08:00
Temperature: **Raw:** °C **Processed:** 1.0 °C
Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES010510-0117

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
1	Jan 22	1/2 Gallon	Baking Buttermilk	Not Found		<1 EHSCC/g				
2	Jan 20	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g				
3	Jan 23	1/2 Gallon	NF Skim Buttermilk	Not Found		<1 EHSCC/g				
4	Jan 18	1/2 Gallon	Nutrish	Not Found		<1 EHSCC/mL				
5	Jan 17	1/2 Gallon	Skim Delux	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			

CONTROLS:

Analyzed by: Joy Hayes
Plating Date: 01/05/2010 **Time:** 09:15
Temperature when analyzed: 1.0 °C
SSF:

PAC: 0 **Equip:** 0
Air Density: 1 /15 min **Diluent and NB:** 0 / -
Incubation temperature: 32.0 °C
Inhibitor test used: Delvo P5
Inhibitor Positive Control: Purple
Inhibitor Negative Control: Yellow

Approved By: Susan Beasley