

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 01/05/15 **Time:** 09:00 **Collector:** Jeff Richardson
Temperature Controls: **Raw:** 37 °F **Processed:** 38 °F **Size:** Half Gallon
Processor/Distributor: MILKCO INC **ID#:** 37-082

Sample Receipt:

Date: 01/06/15 **Time:** 07:20
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES010615-0136

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
9	1/21	1/2 Gallon	Laura Lynn 1%	Not Found	LA	<1 EPCC/ml	LA			
10	1/26	1/2 Gallon	Sealtest Buttermilk FF	Not Found		<1 EHSCC/g				
11	1/23	1/2 Gallon	Sealtest Baking Buttermilk	Not Found		<1 EHSCC/g				
12	1/24	1/2 Gallon	Sealtest Whole Buttermilk	Not Found		<1 EHSCC/g				
13	1/20	Half Pint	Sealtest Fat Free Choc.	Not Found	LA	<1 EHSCC/mL	LA			
14	1/21	8 Ounces	Sealtest 1% Chocolate	Not Found	LA	<1 EHSCC/mL	LA			
15	1/20	Half Pint	So. Dairies Strawberry	Not Found		<1 EHSCC/mL	LA			
16		3 Ounces	RT-3		LA		LA			
17		3 Ounces	RT-8		LA		LA			
18		3 Ounces	RT-9		LA		LA			
19		3 Ounces	RT-11		LA		LA			
20		3 Ounces	Reverse Osmosis		LA		LA			

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 01/06/15 **Time:** 09:20

Temperature when Analyzed: 1.0 °C

Comment: Lab accident (LA) for all Petrifilm Aerobic Count and Inhibitor results.

Approved By: Susan Beasley

PAC: 0

Air Density: 2 /15 min

Incubation Temperature:

Inhibitor Test Used:

Inhibitor Positive Control:

Inhibitor Negative Control:

Equip: 0

Diluent and NB: 0 / -

32.0 °C

Delvo P5

Purple

Yellow