

**Sample Submission and Reporting Form**

**RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS**

**Sample Collection:**

**Date:** 01/06/14      **Time:** 08:30      **Collector:** Jeff Richardson  
**Temperature Controls:**      **Raw:** 35 °F      **Processed:** 37 °F      **Size:** Half Gallon  
**Processor/Distributor:** MILKCO INC      **ID#:** 37-82

**Sample Receipt:**

**Date:** 01/07/14      **Time:** 07:50  
**Temperature:**      **Raw:** 0.0 °C      **Processed:** 0.0 °C  
**Received by:** Darneice Lyons

**Environmental Microbiology**

**Sample Group: ES010714-0185**

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	1/25	1/2 Gallon	Southern Dairies 36%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
2	1/25	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g				
3	1/24	1/2 Gallon	Southern Dairies 40%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
4	1/26	1/2 Gallon	Baking Buttermilk	Not Found		<1 EHSCC/g				
5	1/25	1/2 Gallon	Buttermilk (Fat Free)	Not Found		<1 EHSCC/g				
6	1/19	8 Ounces	1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	250 PAC/ml			
7	1/23	Half Pint	Fat Free Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
8		4 Ounces	RO Tank		Not Found		<2500 EPAC/ml			
9		4 Ounces	RT-7 Raw		Not Found		220000 PAC/ml			
10		4 Ounces	RT-9 Raw		Not Found		15000 PAC/ml			
11		4 Ounces	RT-8 Raw		Not Found		5000 PAC/ml			

**CONTROLS:**

**Analyzed By:** Susan Beasley

**Plating Date:** 01/07/14      **Time:** 09:00

**Temperature when Analyzed:** 0.0 °C

**Comment:** Sample #5 listed as Buttermilk was received as Fat Free Buttermilk. (SB)

**Approved By:** Susan Beasley

**PAC:** 1

**Air Density:** 1 /15 min

**Incubation Temperature:**

**Inhibitor Test Used:**

**Inhibitor Positive Control:**

**Inhibitor Negative Control:**

**Equip:** 1

**Diluent and NB:** 1 / -

32.0 °C

Delvo P5

Purple

Yellow