

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:** °C **Processed:** 38 °F **Size:** Half Gallon
Processor/Distributor: MILKCO INC **ID#:** 37-82

Sample Receipt:

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

Environmental Microbiology

Sample Group: ES010714-0186

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
12	1/22	Gallon	Harvest Organic 1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
13	1/22	Gallon	Earth Fare Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
14	1/22	1/2 Gallon	Earth Fare Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
15	1/21	1/2 Gallon	Laura Lynn Skim Delux	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
16	1/23	1/2 Gallon	Southern Dairies H & H	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
17	1/21	1/2 Gallon	Sealtest Choc	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
18	1/21	1/2 Gallon	Laura Lynn Nutrish	Not Found		<1 EHSCC/mL				
19	1/24	1/2 Gallon	Maola 2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			

CONTROLS:

Analyzed By: Susan Beasley

Plating Date: 01/07/14 **Time:** 09:45

Temperature when Analyzed: 0.0 °C

Comment:

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