

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 01/18/2011 Time: 09:30 Collector: Chris Alexander
 Temperature Controls: Raw: °C Processed: 36 °F Size: Half Gallon
 Processor/Distributor: MILKCO INC ID#: 37-82

Sample Receipt:

Date: 01/19/2011 Time: 08:00
 Temperature: Raw: °C Processed: 0.0 °C
 Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES012011-0177

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
33		4 Ounces	Past. Cream (bulk) PT-9	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
34	Feb 6	4 Ounces	Bag-N-Box Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
35	Feb 2	1/2 Gallon	Fat-Free Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
36	Feb 2	1/2 Gallon	Nutrish	Not Found		<1 EHSCC/mL				
37	Feb 5	1/2 Gallon	Baking BM	Not Found		<1 EHSCC/g				
38	Feb 2	1/2 Gallon	2% Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
39	Jan 31	1/2 Gallon	Light-N-Lively	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
40	Feb 1	1/2 Gallon	Chocolate Milk	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			

CONTROLS:

Analyzed by: Joy Hayes
 Plating Date: 01/19/2011 Time: 10:00
 Temperature when analyzed: 0.0 °C
 SSF:

PAC: 0 Equip: 0
 Air Density: 0 /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