

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: ES012011-0238

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
46	Feb 5	1/2 Gallon	Fat Free BM	Not Found		<1 EHSCC/g				
47	Feb 8	1/2 Gallon	Whole BM	Not Found		<1 EHSCC/g				
48	Feb 4	8 Ounces	1% Chocolate Milk	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
49	Feb 2	1/2 Gallon	Vit D Milk (Whole)	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
50	Feb 1	1/2 Gallon	Skim Delux	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
51	Feb 5	1/2 Gallon	40% Heavy Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			

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