

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 01/26/15 **Time:** 09:00 **Collector:** Jeff Richardson
Temperature Controls: **Raw:** °C **Processed:** 38 °F **Size:** Half Gallon
Processor/Distributor: MILKCO INC **ID#:** 37-82

Sample Receipt:

Date: 01/27/15 **Time:** 07:35
Temperature: **Raw:** °C **Processed:** 0.0 °C
Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES012715-0143

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
182	2/11	1/2 Gallon	Sealtest Fat Free	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
183	2/15	1/2 Gallon	Sealtest Whole Buttermilk	Not Found		<1 EHSCC/g				
184	2/11	1/2 Gallon	Sealtest Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
185	2/13	1/2 Gallon	Sealtest Baking Buttermilk	Not Found		<1 EHSCC/g				
186	2/11	1/2 Gallon	Southern Dairies 1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
187	2/11	1/2 Gallon	Southern Dairies 40%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
188	2/14	1/2 Gallon	Southern Dairies 36%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
189	2/11	1/2 Gallon	Laura Lynn Skim Delux	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			

CONTROLS:

Analyzed By: Darneice Owens

Plating Date: 01/27/15 **Time:** 10:35

Temperature when Analyzed: 0.0 °C

Comment:

Approved By: Susan Beasley

PAC: 0

Air Density: 0 /15 min

Incubation Temperature:

Inhibitor Test Used:

Inhibitor Positive Control:

Inhibitor Negative Control:

Equip: 2

Diluent and NB: 0/-

32.0 °C

Delvo P5

Purple

Yellow