

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 02/03/14 **Time:** 09:30 **Collector:** Jeff Richardson
Temperature Controls: **Raw:** 38 °F **Processed:** 38 °F **Size:** Half Gallon
Processor/Distributor: MILKCO INC **ID#:** 37-082

Sample Receipt:

Date: 02/04/14 **Time:** 07:40
Temperature: **Raw:** °C **Processed:** 0.0 °C
Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES020414-0148

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
160	2/18	1/2 Gallon	Laura Lynn Nutrish	Not Found		<1 EHSCC/mL				
161	2/18	1/2 Gallon	Laura Lynn Skim Delux	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
162	2/22	1/2 Gallon	Sealtest Buttermilk FF	Not Found		<1 EHSCC/g				
163	2/22	1/2 Gallon	Southern Dairies 40%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
164	2/22	1/2 Gallon	Sealtest Whole Buttermilk	Not Found		<1 EHSCC/g				
165	2/19	Gallon	Earth Fare 2% Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
166	2/19	1/2 Gallon	Earth Fare Fat Free	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
167	2/19	1/2 Gallon	Southern Dairies H & H	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
168	2/18	8 Ounces	Sealtest 1% Choc	Not Found	Not Found	<1 EHSCC/mL	780 PAC/ml			
169	2/18	Half Pint	Sealtest FF Choc	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			

CONTROLS:

Analyzed By: Darneice Lyons

Plating Date: 02/04/14 **Time:** 09:00

Temperature when Analyzed: 0.0 °C

Approved By: Susan Beasley

PAC: 0

Equip: 0

Air Density: 1 /15 min

Diluent and NB: 0/-

Incubation Temperature: 32.0 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow