Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

Temperature Controls: Raw: 38 °F Processed: 39 °F Size: Temperature: Raw: 0.5 °C Processed: 0.0 °C

Processor/Distributor: MILKCO INC ID#: 37-082 Received by: Susan Beasley

Environmental Microbiology Sample Group: ES020414-0158

	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
171	2/19	Gallon	Harvest 1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
172	2/19	Gallon	Harvest Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
173	2/22	1/2 Gallon	Southern Dairies 36%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
174	2/22	1/2 Gallon	Sealtest Baking Buttermilk	Not Found		1 HSCC/g				
175	2/18	1/2 Gallon	Sealtest Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
176		4 Ounces	Raw RO		Not Found		<2500 EPAC/ml			
177		4 Ounces	Raw RT-8		Not Found		11000 PAC/ml			
178		4 Ounces	Raw RT-9		Not Found		7400 PAC/ml			
179		4 Ounces	Raw RT-10		Not Found		4300 PAC/ml			
180	2/23	4 Ounces	2% 5 Gal	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			

CONTROLS:

PAC: 0 Equip: 0

Analyzed By: Darneice Lyons Air Density: 1 /15 min Diluent and NB: 0/Plating Date: 02/04/14 Time: 10:05

Temperature when Analyzed: 0.0 °C Inhibitor Test Used: 32.0 °C Inhibitor Test Used: Delvo P5

Comment: Inhibitor Positive Control: Purple Inhibitor Negative Control: Yellow

Approved By: Susan Beasley

Translate

Inhibitor Negative Control: Ye