

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 02/07/2012 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: 02/08/2012 Time: 07:40
 Temperature: Raw: °C Processed: 0.5 °C
 Received by: Joy Hayes

Environmental Microbiology

Sample Group: ES020812-0156

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
164	2/24	1/2 Gallon	Skim Delux	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml		
165	2/25	1/2 Gallon	Fat Free BM	Not Found		<1 EHSCC/g			
166	2/28	1/2 Gallon	Whole BM	Not Found		<1 EHSCC/g			
167	2/23	1/2 Gallon	Baking BM	Not Found		<1 EHSCC/g			
168	2/22	1/2 Gallon	Nutrish	Not Found		<1 EHSCC/mL			
169	2/22	1/2 Gallon	Light n Lively	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml		
170	2/21	1/2 Gallon	1/2 & 1/2	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g		

CONTROLS:

Analyzed by: Joy Hayes
 Plating Date: 02/08/2012 Time: 08:15
 Temperature when analyzed: 0.5 °C
 SSF:

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

Approved By: Susan Beasley