

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 02/08/2011 Time: 09:30 Collector: Chris Alexander
 Temperature Controls: Raw: °C Processed: 34 °F Size: Half Gallon
 Processor/Distributor: MILKCO INC ID#: 37-82

Sample Receipt:

Date: 02/09/2011 Time: 08:00
 Temperature: Raw: °C Processed: 0.5 °C
 Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES020911-0142

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
187		4 Ounces	PT-9 Past. Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
188	Feb 25	8 Ounces	1% Chocolate Milk	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
189	Feb 23	1/2 Gallon	Nutrish	Not Found		<1 EHSCC/mL				
190	Feb 25	1/2 Gallon	Skim Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
191	Feb 23	1/2 Gallon	1% Milk	Not Found	Not Found	1 PCC/ml	<250 EPAC/ml			
192	Feb 25	1/2 Gallon	Milk - Homo.	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
193	Feb 25	1/2 Gallon	2% Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
194	Feb 22	1/2 Gallon	Chocolate Milk	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
195	Feb 22	1/2 Gallon	1/2 & 1/2	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			

CONTROLS:

Analyzed by: Joy Hayes
 Plating Date: 02/09/2011 Time: 08:45
 Temperature when analyzed: 0.5 °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