

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 02/15/2010 **Time:** 08:45 **Collector:** Chris Alexander
Temperature Controls: **Raw:** °C **Processed:** 34 °F **Size:** Half Gallon
Processor/Distributor: MILKCO INC **ID#:** 37-82

Sample Receipt:

Date: 02/16/2010 **Time:** 07:45
Temperature: **Raw:** °C **Processed:** 2.0 °C
Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES021610-0111

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
216	Mar 6	Gallon	Fat Free Buttermilk	Not Found		<1 EHSCC/g				
217	Mar 2	Gallon	Skim Deluxe	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
218	Mar 6	1/2 Gallon	40% Heavy Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
219	Mar 5	1/2 Gallon	Baking Buttermilk	Not Found		<1 EHSCC/g				
220	Feb 28	1/2 Gallon	Half & Half	Not Found	Not Found	<1 EHSCC/g	320 PAC/g			

CONTROLS:

Analyzed by: Joy Hayes
Plating Date: 02/16/2010 **Time:** 09:00
Temperature when analyzed: 2.0 °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