

## Sample Submission and Reporting Form

**RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS****Sample Collection:**

**Date:** 02/21/17 **Time:** 09:00 **Collector:** Jeff Richardson  
**Temperature Controls:** **Raw:** °C **Processed:** 38 °F **Size:** Half Gallon  
**Processor/Distributor:** MILKCO INC **ID#:** 37-82

**Sample Receipt:**

**Date:** 02/22/17 **Time:** 07:35  
**Temperature:** **Raw:** °C **Processed:** 1.0 °C  
**Received by:** Darneice Owens

**Environmental Microbiology****Sample Group: ES022217-0108**

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
294	3/15	1/2 Gallon	Sealtest Whole BM	Not Found		<1 EHSCC/g				
295	3/11	1/2 Gallon	Sealtest Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
296	3/15	1/2 Gallon	Sealtest FF Buttermilk	Not Found		<1 EHSCC/g				
297	3/15	1/2 Gallon	Sealtest Baking Buttermilk	Not Found		<1 EHSCC/g				
298	3/11	1/2 Gallon	Sealtest Skim Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
299	3/11	1/2 Gallon	Laura Lynn Nutrish	Not Found		<1 EHSCC/mL				
300	3/11	1/2 Gallon	Laura Lynn Skim Delux	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			

**CONTROLS:****Analyzed By:** Denise Richardson**Plating Date:** 02-22-17 **Time:** 08:30**Temperature when Analyzed:** 1.0 °C**Approved By:** Susan Beasley

**PAC:** 1**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