

Sample Submission and Reporting Form

**RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS**

**Sample Collection:**

**Date:** 02/23/16      **Time:** 09:00      **Collector:** Jeff Richardson  
**Temperature Controls:**      **Raw:** °C      **Processed:** 39 °F      **Size:** Half Gallon  
**Processor/Distributor:** MILKCO INC      **ID#:** 37-82

**Sample Receipt:**

**Date:** 02/24/16      **Time:** 07:30  
**Temperature:**      **Raw:** °C      **Processed:** 1.0 °C  
**Received by:** Darneice Owens

**Environmental Microbiology**

**Sample Group: ES022416-0080**

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
308	3/12	1/2 Gallon	Laura Lynn 1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
309	3/12	1/2 Gallon	Laura Lynn Skim Delux	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
310	3/12	1/2 Gallon	Laura Lynn HVD	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
311	3/16	1/2 Gallon	Sealtest Whole Buttermilk	Not Found		<1 EHSCC/g				
312	3/12	1/2 Gallon	Laura Lynn 2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
313	3/11	Half Pint	Sealtest FF Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
314	3/12	8 Ounces	Sealtest 1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			

**CONTROLS:**

**Analyzed By:** Denise Richardson

**Plating Date:** 02/24/16      **Time:** 08:25

**Temperature when Analyzed:** 1.0 °C

**Comment:**

**Approved By:** Susan Beasley

**PAC:** 0

**Air Density:** 1 /15 min

**Incubation Temperature:**

**Inhibitor Test Used:**

**Inhibitor Positive Control:**

**Inhibitor Negative Control:**

**Equip:** 0

**Diluent and NB:** 0 / -

32.1 °C

Delvo P5

Purple

Yellow