Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

Temperature Controls: Raw: 38 °F Processed: 39 °F Size: Half Gallon Temperature: Raw: 0.0 °C Processed: 0.0 °C

Processor/Distributor: MILKCO INC ID#: 37-82 Received by: Denise Richardson

Environmental Microbiology Sample Group: ES022416-0085

	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
318	3/14	1/2 Gallon	Sealtest NF Baking BMilk	Not Found		<1 EHSCC/g				
319	3/12	1/2 Gallon	Sealtest Chocolate	Not Found	Not Found	<1 EHSCC/mL	400 PAC/ml			
320	3/16	1/2 Gallon	Sealtest FF Buttermilk	Not Found		<1 EHSCC/g				
321	3/12	1/2 Gallon	Southern Dairies H & H	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
322	3/15	1/2 Gallon	Southern Dairies 36%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
323	3/12	1/2 Gallon	Laura Lynn Nutrish	Not Found		<1 EHSCC/mL				
324	3/12	1/2 Gallon	Laura Lynn Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
325		3 Ounces	RT-0		Not Found		13000 PAC/ml			
326		3 Ounces	RT-6		Not Found		4900 PAC/ml			
327		3 Ounces	RT-10		Not Found		12000 PAC/ml			
328		3 Ounces	RT-11		Not Found		50000 PAC/ml			

CONTROLS:

PAC: 0 Equip: 0

Analyzed By: Denise Richardson Air Density: 1 /15 min Diluent and NB: 0/Plating Date: 02-24-16 Time: 09:05

Temperature when Analyzed: 0.0 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple
Inhibitor Negative Control: Yellow

Approved By: Susan Beasley

Trust Baseley

Inhibitor Negative Control: Yel