## Sample Submission and Reporting Form

## RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

Temperature Controls: Raw: °C Processed: 37 °F Size: Half Gallon Temperature: Raw: 0.0 °C Processed: 0.0 °C

Processor/Distributor: MILKCO INC ID#: 37-082 Received by: Susan Beasley

Environmental Microbiology Sample Group: ES022515-0082

	SAMPLE INFORMATION				RAW AND PROCESSED DAIRY PRODUCTS				CONT	ONTAINERS	
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC	
311	3/12	1/2 Gallon	Laura Lynn Nutrish	Not Found		<1 EHSCC/mL					
312	3/11	1/2 Gallon	Southern Dairies H & H	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g				
313	3/11	1/2 Gallon	Sealtest Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml				
314	3/7	Half Pint	So. Dairies Strawberry	Not Found		<1 EHSCC/mL	<250 EPAC/ml				
315	3/8	Half Pint	Sealtest FF Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml				
316	3/11	8 Ounces	Sealtest 1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml				
317		3 Ounces	RT-0		Not Found		5000 PAC/ml				
318		3 Ounces	RT-3		Not Found		120000 PAC/ml				
319		3 Ounces	Reverse Osmosis		Not Found		>2000000 EPAC/ml				
320		3 Ounces	RT-11		Not Found		270000 EPAC/ml				

## CONTROLS:

PAC: 0 Equip: 0

Analyzed By: Cindy Price Air Density: 0 /15 min Diluent and NB: 0/-

Temperature when Analyzed: 0.0 °C Inhibitor Test Used: Delvo P5
Inhibitor Positive Control: Purple

Approved By: Susan Beasley

Turning to Positive Control: Yellow

Yellow

**Plating Date:** 02/24/15

**Time:** 10:15