

## Sample Submission and Reporting Form

## RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

## Sample Collection:

Date: 03/03/14 Time: 08:30 Collector: Jeff Richardson  
 Temperature Controls: Raw: °C Processed: 38 °F Size: Half Gallon  
 Processor/Distributor: MILKCO INC ID#: 37-082

## Sample Receipt:

Date: 03/04/14 Time: 08:45  
 Temperature: Raw: °C Processed: 0.5 °C  
 Received by: Susan Beasley

## Environmental Microbiology

Sample Group: ES030414-0031

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
328	3/20	1/2 Gallon	Laura Lynn 1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
329	3-22	1/2 Gallon	Sealtest Buttermilk (FF)	Not Found		<1 EHSCC/g				
330	3-23	1/2 Gallon	Sealtest Baking Buttermilk	Not Found		<1 EHSCC/g				
331	3/22	1/2 Gallon	Southern Dairies 40%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
332	3/22	1/2 Gallon	Southern Dairies 36%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
333	3/20	1/2 Gallon	Laura Lynn Fat Free	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
334	3/19	1/2 Gallon	Laura Lynn HVD	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			

## CONTROLS:

Analyzed By: Susan Beasley

Plating Date: 03/05/14 Time: 08:45

Temperature when Analyzed: 2.6 °C

Comment: Sample #329 was listed as Sealtest Buttermilk but Sealtest Buttermilk FF was received. (SB).

Approved By: Susan Beasley

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