

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 03/05/13 Time: 09:30 Collector: Chris Alexander
 Temperature Controls: Raw: °C Processed: 36 °F Size: Half Gallon
 Processor/Distributor: MILKCO INC ID#: 37-82

Sample Receipt:

Date: 03/06/13 Time: 07:55
 Temperature: Raw: °C Processed: 0.0 °C
 Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES030613-0135

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
343	3/17	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	3500 PAC/ml			
344	3/19	1/2 Gallon	Baking BM	Not Found		<1 EHSCC/g				
345	3/23	1/2 Gallon	Fat Free BM	Not Found		<1 EHSCC/g				
346	3/26	1/2 Gallon	Whole BM	Not Found		<1 EHSCC/g				
347	3/22	1/2 Gallon	Heavy Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
348	3/20	1/2 Gallon	Nutrish	Not Found		<1 EHSCC/mL				
349	3/19	1/2 Gallon	Skim Delux	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
350	3/20	1/2 Gallon	1/2 & 1/2	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			

CONTROLS:

Analyzed By: Darneice Lyons

Plating Date: 03/06/13 Time: 11:00

Temperature when Analyzed: 0.0 °C

Comment:

Approved By: Susan Beasley

PAC: 0

Equip: 0

Air Density: 0 /15 min

Diluent and NB: 0 / -

Incubation Temperature: 31.1 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow