

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 03/10/2009 **Time:** 10:30 **Collector:** Chris Alexander, R.S.I.
Temperature Controls: **Raw:** °C **Processed:** 34 °F **Size:** Half Gallon
Processor/Distributor: MILKCO INC **ID#:** 37-82

Sample Receipt:

Date: 03/11/2009 **Time:** 08:00
Temperature: **Raw:** °C **Processed:** 2.0 °C
Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES031109-0085

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
320	3-25	Gallon	Chocolate Milk-Whole	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
321	3-27	Gallon	2% Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
322	3-21	1/2 Gallon	Light & Lively Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
323	3-31	1/2 Gallon	Baking Buttermilk	Not Found		<1 EHSCC/g				
324	3-23	1/2 Gallon	Half & Half	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			

CONTROLS:

Analyzed by: Joy Hayes
Plating Date: 03/11/2009 **Time:** 09:15
Temperature when analyzed: 2.0 °C
SSF:

Approved By: Susan Beasley

PAC: 0 **Equip:** 0
Air Density: 2 /15 min **Diluent and NB:** 0
Incubation temperature: 32.0 °C
Inhibitor test used: Delvo P5
Inhibitor Positive Control: Purple
Inhibitor Negative Control: Yellow