

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 03/10/2009 **Time:** 10:30 **Collector:** Chris Alexander
Temperature Controls: **Raw:** 34 °F **Processed:** 36 °F **Size:** Half Gallon
Processor/Distributor: MILKCO INC **ID#:** 37-82

Sample Receipt:

Date: 03/11/2009 **Time:** 08:00
Temperature: **Raw:** 2.5 °C **Processed:** 2.5 °C
Received by: Joy Hayes

Environmental Microbiology

Sample Group: ES031109-0099

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
325	3-28	4 Ounces	Homo-Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
326	3-27	8 Ounces	Fat Free Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
327	3-27	8 Ounces	1% Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
328	3-24	8 Ounces	Chocolate Low Fat	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
329	3-27	Gallon	Skim Delux	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
330	3-27	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g				
331	3-27	Quart	Fat Free Buttermilk	Not Found		<1 EHSCC/g				
332	3-28	1/2 Gallon	40% Heavy Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
333	3-25	1/2 Gallon	1% Nutrish	Not Found		<1 EHSCC/mL				
334		4 Ounces	RT - O Raw		Not Found		7300 PAC/ml			
335		4 Ounces	RT - 9 Raw		Not Found		3700 PAC/ml			
336		4 Ounces	RT - 8 Raw		Not Found		18000 PAC/ml			

CONTROLS:

Analyzed by: Joy Hayes
Plating Date: 03/11/2009 **Time:** 09:15
Temperature when analyzed: 2.5 °C
SSF:

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

Approved By: Susan Beasley