

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 03/09/2009 **Time:** 21:30 **Collector:** Chris Alexander
Temperature Controls: **Raw:** 38 °F **Processed:** 38 °F **Size:** 4 Ounces
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: ES031109-0111

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
337		4 Ounces	Pasteurized Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
338		4 Ounces	RT - 3 Raw		Not Found		9000 PAC/ml			

CONTROLS:

Analyzed by: Susan Beasley
Plating Date: 03/11/2009 **Time:** 09:15
Temperature when analyzed: 2.5 °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