

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 03/13/12 **Time:** 08:45 **Collector:** Chris Alexander
Temperature Controls: **Raw:** 38 °F **Processed:** 34 °F **Size:** Half Gallon
Processor/Distributor: MILKCO INC **ID#:** 37-82

Sample Receipt:

Date: 03/14/12 **Time:** 08:00
Temperature: **Raw:** 2.0 °C **Processed:** 1.0 °C
Received by: Joy Hayes

Environmental Microbiology

Sample Group: ES031412-0113

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
359	Apr 4	4 Ounces	Past. Cream PT-9 34°F	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
360	Mar 26	1/2 Gallon	Fat Free Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
361	Mar 28	Gallon	1 %	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
362	Mar 26	1/2 Gallon	2 %	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
363	Mar 26	1/2 Gallon	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
364	Mar 30	8 Ounces	1 % Chocolate Milk	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
365	Mar 27	1/2 Gallon	Chocolate Milk	Not Found	Not Found	<1 EHSCC/mL	<2500 EPAC/ml			
366	Mar 30	1/2 Gallon	1/2 & 1/2	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
367		4 Ounces	RT - 3 In Plant Raw 39°F		Not Found		2500 PAC/ml			
368		4 Ounces	RT-6 In Plant Raw 38°F		Not Found		14000 PAC/ml			
369		4 Ounces	RT-8 In Plant Raw 38°F		Not Found		5300 PAC/ml			
370		4 Ounces	RT-7 In Plant Raw 38°F		Not Found		6100 PAC/ml			

CONTROLS:

Analyzed By: Susan Beasley

Plating Date: 03/14/12 **Time:** 09:00

Temperature when Analyzed: 1.0 °C

Comment:

Approved By: Susan Beasley

PAC: 0

Equip: 0

Air Density: 0 /15 min

Diluent and NB: 0 / -

Incubation Temperature: 32.0 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow