

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: °C Processed: 34 °F Size: Half Gallon
 Processor/Distributor: MILKCO INC ID#: 37-82

Sample Receipt:

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

Environmental Microbiology

Sample Group: ES031412-0116

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
371	Mar 28	1/2 Gallon	Nutrish	Not Found		<1 EHSCC/mL				
372	Mar 30	1/2 Gallon	Skim Delux	Not Found	Not Found	<1 EPCC/ml	340 PAC/ml			
373	Mar 31	1/2 Gallon	Baking BM	Not Found		<1 EHSCC/g				
374	Mar 31	1/2 Gallon	Whole BM	Not Found		<1 EHSCC/g				
375	Apr 3	1/2 Gallon	Fat Free BM	Not Found		<1 EHSCC/g				
376	Mar 31	1/2 Gallon	40% Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			

CONTROLS:

Analyzed By: Susan Beasley

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

Temperature when Analyzed: 1.0 °C

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

Approved By: Susan Beasley

