

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 03/16/15 **Time:** 10:30 **Collector:** Jeff Richardson
Temperature Controls: **Raw:** 38 °F **Processed:** 39 °F **Size:** Half Gallon
Processor/Distributor: MILKCO INC **ID#:** 37-82

Sample Receipt:

Date: 03/17/15 **Time:** 07:30
Temperature: **Raw:** 0.0 °C **Processed:** 0.0 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES031715-0118

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
446	4/1	1/2 Gallon	Sealtest Chocolate	Not Found	Not Found	<1 EHSCC/mL	1200 PAC/ml			
447	4/4	1/2 Gallon	Sealtest Whole Buttermilk	Not Found		<1 EHSCC/g				
448	4/6	1/2 Gallon	Sealtest Baking Buttermilk	Not Found		<1 EHSCC/g				
449	4/1	1/2 Gallon	Laura Lynn Nutrish	Not Found		<1 EHSCC/mL				
450	4/2	1/2 Gallon	Trader Joes 1% Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
451	4/1	8 Ounces	Sealtest 1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
452	3/29	Half Pint	Southern Strawberry	Not Found		<1 EHSCC/mL	<250 EPAC/ml			
453	3/30	Half Pint	Sealtest FF Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
454		3 Ounces	RT - 3		Not Found		70000 PAC/ml			
455		3 Ounces	RT - 8		Not Found		61000 PAC/ml			
456		3 Ounces	RT - 9		Not Found		16000 PAC/ml			
457		3 Ounces	RT - 10		Not Found		140000 PAC/ml			
458		3 Ounces	Reverse Osmosis		Not Found		>2000000 EPAC/ml			

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 03/17/2015 **Time:** 09:00

Temperature when Analyzed: 0.0 °C

Comment:

Approved By: Susan Beasley

PAC: 1

Equip: 0

Air Density: 1 /15 min

Diluent and NB: 1/-

Incubation Temperature: 32.0 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow