## Sample Submission and Reporting Form

## RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

Temperature Controls: Raw: 37 °F Processed: 38 °F Size: Half Gallon Temperature: Raw: 1.0 °C Processed: 1.0 °C

Processor/Distributor: MILKCO INC ID#: 37-82 Received by: Denise Richardson

Environmental Microbiology Sample Group: ES032118-0073

	SAMPLE INFORMATION				RAW AND PROCESSED DAIRY PRODUCTS				CONT	NTAINERS
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
550	4-7	1/2 Gallon	Southern Dairies 1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
551	4-11	1/2 Gallon	Sealtest Baking BM	Not Found		<1 EHSCC/g				
552	4-7	1/2 Gallon	Sealtest Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
553	4-11	1/2 Gallon	Sealtest FF Buttermilk	Not Found		<1 EHSCC/g				
554	4-7	1/2 Gallon	Sealtest FF Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
555	4-11	1/2 Gallon	Sealtest Whole Buttermilk	Not Found		<1 EHSCC/g				
556	4-4	8 Ounces	Sealtest 1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
557		3 Ounces	RT-0		Not Found		6,700 PAC/ml			
558		3 Ounces	RT-6		Not Found		12,000 PAC/ml			
559		3 Ounces	RT-7		Not Found		6,000 PAC/ml			
560		3 Ounces	RT-8		Not Found		15,000 PAC/ml			
561		3 Ounces	Reverse Osmosis		Not Found		22,000 PAC/ml			

## **CONTROLS:**

PAC: 0 Equip: 0

Air Density: 0 /15 min Diluent and NB: 0/-

Incubation Temperature:31.8 °CInhibitor Test Used:Delvo P5Inhibitor Positive Control:PurpleInhibitor Negative Control:Yellow

Analyzed By: Denise Richardson

**Plating Date:** 03/21/18 **Time:** 09:40

Temperature when Analyzed: 1.0 °C

Comment:

Approved By: Susan Beasley