

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 03/22/2011 **Time:** 09:00 **Collector:** Chris Alexander
Temperature Controls: **Raw:** °C **Processed:** 34 °F **Size:** Half Gallon
Processor/Distributor: MILKCO INC **ID#:** 37-82

Sample Receipt:

Date: 03/23/2011 **Time:** 08:15
Temperature: **Raw:** °C **Processed:** 1.0 °C
Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES032311-0161

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
408		4 Ounces	Past Cream PT9 36°F	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
409	Apr 8	8 Ounces	1 % Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
410	4/9	4 Ounces	Bag-N-Box Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
411	Apr 6	Gallon	1 % Organic	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
412	Apr 9	1/2 Gallon	Homo Organic	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
413	Apr 6	1/2 Gallon	2% Organic	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
414	Apr 9	1/2 Gallon	Fat Free Organic	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
415	Apr 5	1/2 Gallon	1/2 & 1/2	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			

CONTROLS:

Analyzed by: Susan Beasley
Plating Date: 03/23/2011 **Time:** 10:15
Temperature when analyzed: 1.0 °C
SSF:

PAC: 0 **Equip:** 1
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

Approved By: Susan Beasley