

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 04/02/13 Time: 08:45 Collector: Chris Alexander
 Temperature Controls: Raw: 36 °F Processed: 34 °F Size: Half Gallon
 Processor/Distributor: MILKCO INC ID#: 37-82

Sample Receipt:

Date: 04/03/13 Time: 07:50
 Temperature: Raw: 0.5 °C Processed: 0.5 °C
 Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES040313-0078

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
495	Apr 20	1/2 Gallon	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
496	Apr 20	1/2 Gallon	Fat Free	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
497	Apr 20	1/2 Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
498	Apr 20	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
499	Apr 16	8 Ounces	1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
500	Apr 19	Half Pint	Non-Fat Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
501		4 Ounces	RT-6 Inplant Raw 36°F		Not Found		6800 PAC/ml			
502		4 Ounces	RT-7 Inplant Raw 36°F		Not Found		12000 PAC/ml			
503		4 Ounces	RT-8 Inplant Raw 36°F		Not Found		4600 PAC/ml			

CONTROLS:

Analyzed By: Darneice Lyons

PAC: 0

Equip: 0

Plating Date: 04/03/13 Time: 09:25

Air Density: 0 /15 min

Diluent and NB: 0/-

Temperature when Analyzed: 0.5 °C

Incubation Temperature: 31.9 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow

Comment:

Approved By: Susan Beasley