

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 04/07/14 **Time:** 08:30 **Collector:** Jeff Richardson
Temperature Controls: **Raw:** °C **Processed:** 38 °F **Size:** Half Gallon
Processor/Distributor: MILKCO INC **ID#:** 37-082

Sample Receipt:

Date: 04/08/14 **Time:** 07:55
Temperature: **Raw:** °C **Processed:** 0.0 °C
Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES040914-0101

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
512	4/23	1/2 Gallon	Skim Delux Laura Lynn	Not Found	Not Found	< EPCC/ml	<250 EPAC/ml			
513	4/23	1/2 Gallon	Whole Milk Laura Lynn	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
514	4/27	1/2 Gallon	Sealtest Baking Buttermilk	Not Found		<1 EHSCC/g				
515	4/23	1/2 Gallon	Laura Lynn Fat Free	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
516	4/23	1/2 Gallon	Southern Dairies H & H	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
517	4/23	1/2 Gallon	Laura Lynn Nutrish	Not Found		<1 EHSCC/mL				
518	4/23	1/2 Gallon	Laura Lynn 1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
519	4/24	1/2 Gallon	Laura Lynn 2%	Not Found	Not Found	<1 EPCC/ml	260 PAC/ml			
520	4/23	8 Ounces	Sealtest 1 % Choc	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
521	4/20	Half Pint	Sealtest Fat Free Choc	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			

CONTROLS:

Analyzed By: Susan Beasley

Plating Date: 04/08/14 **Time:** 09:40

Temperature when Analyzed: 0.0 °C

Comment:

Approved By: Susan Beasley

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