

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 04/12/2011 **Time:** 09:30 **Collector:** Chris Alexander
Temperature Controls: **Raw:** 38 °F **Processed:** 36 °F **Size:** Half Gallon
Processor/Distributor: MILKCO INC **ID#:** 37-82

Sample Receipt:

Date: 04/13/2011 **Time:** 08:00
Temperature: **Raw:** 0.5 °C **Processed:** 0.5 °C
Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES041311-0172

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
571	4/30	4 Ounces	Bag-N-Box Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml		
572	APR 30	Gallon	2% Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml		
573	APR 30	1/2 Gallon	Skim Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml		
574	APR 30	Half Pint	1% Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml		
575	APR 27	Gallon	1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml		
576	APR 26	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml		
577	May 3	1/2 Gallon	40% Heavy Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g		
578		4 Ounces	In-Plant Raw RT-7 38°F		Not Found		120000 PAC/ml		
579		4 Ounces	In-Plant Raw RT-6 36°F		Not Found		11000 PAC/ml		
580		4 Ounces	In-Plant Raw RT-0 36°F		Not Found		LA		
581		4 Ounces	Raw Reclaim 40°F		Not Found		LA		

CONTROLS:

Analyzed by: Susan Beasley
Plating Date: 04/13/2011 **Time:** 09:00
Temperature when analyzed: 0.5 °C
SSF:
Comment: LA = Lab Accident We apologize for any inconvenience this may have caused.
Approved By: Susan Beasley 

PAC: 0 **Equip:** 2
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