

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 04/19/2010 **Time:** 08:00 **Collector:** Chris Alexander
Temperature Controls: **Raw:** °C **Processed:** 34 °F **Size:** Half Gallon
Processor/Distributor: MILKCO INC **ID#:** 37-82

Sample Receipt:

Date: 04/20/2010 **Time:** 07:45
Temperature: **Raw:** °C **Processed:** 0.5 °C
Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES042010-0079

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
563	5/7	4 Ounces	2% Milk Bag-N-Box	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
564	May 2	1/2 Gallon	Light-N-Lively	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
565	May 3	Gallon	Fat-Free Organic Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
566	May 3	Gallon	Whole Organic Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
567	May 8	1/2 Gallon	40% Heavy Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
568	May 3	Gallon	2% Organic Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			

CONTROLS:

Analyzed by: Darneice Lyons
Plating Date: 04/20/2010 **Time:** 09:00
Temperature when analyzed: 0.5 °C
SSF:

PAC: 0 **Equip:** 0
Air Density: 1 /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