

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 04/19/16 **Time:** 09:00 **Collector:** Jeff Richardson
Temperature Controls: **Raw:** 39 °F **Processed:** 38 °F **Size:** Half Gallon
Processor/Distributor: MILKCO INC **ID#:** 37-82

Sample Receipt:

Date: 04/20/16 **Time:** 07:50
Temperature: **Raw:** 0.5 °C **Processed:** 0.5 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES042016-0103

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
688	5/7	1/2 Gallon	Southern Dairies H & H	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
689	5/10	1/2 Gallon	Southern Dairies 36%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
690	5/7	1/2 Gallon	Southern Dairies 1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
691	5/11	1/2 Gallon	Southern Dairies 40%	Not Found	Not Found	15 HSCC/g	710 PAC/g			
692	5/9	1/2 Gallon	Sealtest Baking BM	Not Found		<1 EHSCC/g				
693	5/11	1/2 Gallon	Sealtest FF Buttermilk	Not Found		<1 EHSCC/g				
694	5/6	Half Pint	Sealtest FF Chocolate	Not Found	Not Found	<1 EHSCC/mL	470 PAC/ml			
695	5/7	8 Ounces	Sealtest 1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
696		3 Ounces	Reverse Osmosis		Not Found		5300 PAC/ml			
697		3 Ounces	RT - 0		Not Found		7700 PAC/ml			
698		3 Ounces	RT - 6		Not Found		36000 PAC/ml			
699		3 Ounces	RT - 10		Not Found		3400 PAC/ml			
700		3 Ounces	RT - 11		Not Found		11000 PAC/ml			

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 04-20-16 **Time:** 09:25

Temperature when Analyzed: 0.5 °C

Approved By: Susan Beasley

PAC: 1

Equip: 0

Air Density: 0 /15 min

Diluent and NB: 1/-

Incubation Temperature:

32.0 °C

Inhibitor Test Used:

Delvo P5

Inhibitor Positive Control:

Purple

Inhibitor Negative Control:

Yellow