Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

Temperature Controls: Raw: °C Processed: 38 °F Size: Half Gallon Temperature: Raw: °C Processed: 1.0 °C

Processor/Distributor: MILKCO INC ID#: 37-82 Received by: Denise Richardson

Environmental Microbiology Sample Group: ES042016-0105

	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
681	5-07	1/2 Gallon	Sealtest Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
682	5-7	1/2 Gallon	Sealtest Laura Lynn 2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
683	5-7	1/2 Gallon	Laura Lynn Nutrish	Not Found		<1 EHSCC/mL				
684	5-7	1/2 Gallon	Laura Lynn Skim Delux	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
685	5-9	1/2 Gallon	Laura Lynn HVD	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
686	5-8	1/2 Gallon	Sealtest Whole Buttermilk	Not Found		<1 EHSCC/g				
687	5-8	1/2 Gallon	Sealtest FF Buttermilk	Not Found		<1 EHSCC/g				

CONTROLS:

PAC: 1 Equip: 0

Analyzed By: Denise Richardson Air Density: 0 /15 min Diluent and NB: 1/Plating Date: 04-20-16 Time: 08:50

Temperature when Analyzed: 1.0 °C Inhibitor Test Used: 32.0 °C Delvo P5

Comment: Inhibitor Positive Control: Purple Inhibitor Negative Control: Yellow

Approved By: Susan Beasley

Treat Basley

Inhibitor Negative Control: Yello