

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 04/20/15 **Time:** 09:30 **Collector:** Jeff Richardson
Temperature Controls: **Raw:** °C **Processed:** 40 °F **Size:** Half Gallon
Processor/Distributor: MILKCO INC **ID#:** 37-82

Sample Receipt:

Date: 04/21/15 **Time:** 07:25
Temperature: **Raw:** °C **Processed:** 1.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES042115-0104

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
665	5/5	1/2 Gallon	So. Dairies Half & Half	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
666	5/6	1/2 Gallon	So. Dairies 1% Lowfat	Not Found	Not Found	<1 EPCC/ml	280 PAC/ml			
667	5/9	1/2 Gallon	Sealtest Whole Buttermilk	Not Found		<1 EHSCC/g				
668	5/11	1/2 Gallon	Sealtest Baking Buttermilk	Not Found		<1 EHSCC/g				
669	5/8	1/2 Gallon	Southern Dairies 40%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
670	5/10	1/2 Gallon	Sealtest FF Buttermilk	Not Found		<1 EHSCC/g				
671	5/6	1/2 Gallon	Sealtest Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
672	5/7	1/2 Gallon	Sealtest 2%	Not Found	Not Found	<1 EPCC/ml	590 PAC/ml			

CONTROLS:

Analyzed By: Darneice Owens

Plating Date: 04/21/15 **Time:** 08:55

Temperature when Analyzed: 1.0 °C

Comment:

Approved By: Susan Beasley

PAC: 0

Air Density: 0 /15 min

Incubation Temperature:

Inhibitor Test Used:

Inhibitor Positive Control:

Inhibitor Negative Control:

Equip: 0

Diluent and NB: 0/-

32.0 °C

Delvo P5

Purple

Yellow