

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 05/05/14 Time: 09:30 Collector: Jeff Richardson
 Temperature Controls: Raw: °C Processed: 40 °F Size: Half Gallon
 Processor/Distributor: MILKCO INC ID#: 37-082

Sample Receipt:

Date: 05/06/14 Time: 07:35
 Temperature: Raw: °C Processed: 1.0 °C
 Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES050614-0130

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
670	5/21	1/2 Gallon	Skim Delux	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
671	5/21	1/2 Gallon	Sesltest 2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
672	5/25	1/2 Gallon	Buttermilk Fat Free	Not Found		<1 EHSCC/g				
673	5/21	1/2 Gallon	Sealtest Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
674	5/24	1/2 Gallon	Sealtest Whole Buttermilk	Not Found		<1 EHSCC/g				
675	5/21	1/2 Gallon	Laura Lynn Nutrish	Not Found		<1 EHSCC/mL				
676	5/23	1/2 Gallon	Baking Buttermilk	Not Found		<1 EHSCC/g				
677	5/21	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
678	5/21	8 Ounces	1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			

CONTROLS:

Analyzed By: Susan Beasley

Plating Date: 05/06/14 Time: 09:00

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: 1

Diluent and NB: 0 / -

32.0 °C

Delvo P5

Purple

Yellow