

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 05/07/13 Time: 09:00 Collector: Chris Alexander
 Temperature Controls: Raw: °C Processed: 36 °F Size: Half Gallon
 Processor/Distributor: MILKCO INC ID#: 37-82

Sample Receipt:

Date: 050813,0 Time: 40:40
 Temperature: Raw: °C Processed: 1.0 °C
 Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES050813-0144

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
646	5-24	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
647	5-24	8 Ounces	1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
648	5/21	Half Pint	Strawberry Fat Free	Not Found		<1 EHSCC/mL	<250 EPAC/ml			
649	5/24	Half Pint	Chocolate Fat Free	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
650	5/28	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g				
651	5/28	1/2 Gallon	Fat Free BM	Not Found		<1 EHSCC/g				
652	5/28	1/2 Gallon	Baking BM	Not Found		<1 EHSCC/g				

CONTROLS:

Analyzed By: Holly Braswell

Plating Date: 05/08/13 Time: 08:40

Temperature when Analyzed: 1.0 °C

Comment:

Approved By: Susan Beasley

PAC: 0

Equip: 1

Air Density: 5 /15 min

Diluent and NB: 0 / -

Incubation Temperature: 31.9 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow