

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 05/12/2009 **Time:** 09:00 **Collector:** Chris Alexander
Temperature Controls: **Raw:** °C **Processed:** 34 °F **Size:** Half Gallon
Processor/Distributor: MILKCO INC **ID#:** 37-82

Sample Receipt:

Date: 05/13/2009 **Time:** 08:00
Temperature: **Raw:** °C **Processed:** 1.5 °C
Received by: Joy Hayes

Environmental Microbiology

Sample Group: ES051309-0001

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
663	May 29	Gallon	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
664	May 27	Gallon	Nutrish	Not Found		<1 EHSCC/mL				
665	May 30	1/2 Gallon	40 % Heavy Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
666	May 30	1/2 Gallon	Fat Free Buttermilk	Not Found		<1 EHSCC/g				
667	May 26	1/2 Gallon	Skim Delux	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			

CONTROLS:

Analyzed by: Joy Hayes
Plating Date: 05/13/2009 **Time:** 09:00
Temperature when analyzed: 1.5 °C
SSF:

PAC: 0 **Equip:** 0
Air Density: 0 /15 min **Diluent and NB:** 0

Incubation temperature: 32.0 °C
Inhibitor test used: Delvo P5
Inhibitor Positive Control: Purple
Inhibitor Negative Control: Yellow

Approved By: Susan Beasley