## Sample Submission and Reporting Form

## RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

**Sample Collection:** Sample Receipt:

Date: 05/17/2010 Chris Alexander Date: 05/18/2010 Time: 09:00 Collector: Time: 07:45

**Temperature Controls:** Raw: °C °C 0.0 °C Processed: 34 °F Size: Half Gallon Temperature: Raw: Processed:

37-82 Processor/Distributor: MILKCO INC ID#: Received by: Susan Beasley

**Environmental Microbiology** Sample Group: ES051810-0139

## SAMPLE INFORMATION **RAW AND PROCESSED DAIRY PRODUCTS CONTAINERS** Residual Petrifilm Coliform Code Petrifilm Aerobic Lab Size Description Phos Inhibitor Count Count **DMSCC PRBC PRCC** No. Date <1 EHSCC/g 712 6/5 Gallon Fat Free BM Not Found Baking BM Not Found 713 6/5 1/2 Gallon <1 EHSCC/g 714 6/5 1/2 Gallon Whole BM Not Found <1 EHSCC/g 715 6/1 1/2 Gallon Chocolate Milk Not Found Not Found <1 EHSCC/mL <250 EPAC/ml <1 EHSCC/mL <250 EPAC/ml 716 6/1 8 Ounces 1% Chocolate Milk Not Found Not Found

**CONTROLS:** 

Analyzed by: Susan Beasley PAC: Equip:

Plating Date: 05/18/2010 Time: 09:30 Air Density: 0 /15 min **Diluent and NB:** 1/0

Temperature when analyzed: 0.0 °C

32.0 °C Incubation temperature: SSF:

Inhibitor test used: Delvo P5 **Inhibitor Positive Control:** Purple

Trean Basley Approved By: Susan Beasley **Inhibitor Negative Control:** Yellow