

## Sample Submission and Reporting Form

## RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

## Sample Collection:

Date: 05/22/12 Time: 10:00 Collector: Chris Alexander  
 Temperature Controls: Raw: °C Processed: 36 °F Size: Half Gallon  
 Processor/Distributor: MILKCO INC ID#: 37-82

## Sample Receipt:

Date: 05/23/12 Time: 08:00  
 Temperature: Raw: °C Processed: 0.5 °C  
 Received by: Joy Hayes

## Environmental Microbiology

Sample Group: ES052312-0116

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
738	Jun 6	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
739	Jun 6	1/2 Gallon	Homo (HVD)	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
740	Jun 6	Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
741	Jun 6	1/2 Gallon	Fat-Free	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
742	Jun 5	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	420 PAC/ml			
743	Jun 5	8 Ounces	1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	390 PAC/ml			

## CONTROLS:

Analyzed By: Joy Hayes

Plating Date: 05/23/12 Time: 09:00

Temperature when Analyzed: 0.5 °C

Comment:

Approved By: Susan Beasley



PAC: 0

Equip: 0

Air Density: 1 /15 min

Diluent and NB: 0 / -

Incubation Temperature: 32.0 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow