

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 05/24/16 **Time:** 09:30 **Collector:** Jeff Richardson
Temperature Controls: **Raw:** 38 °F **Processed:** 39 °F **Size:** Half Gallon
Processor/Distributor: MILKCO INC **ID#:** 37-82

Sample Receipt:

Date: 05/25/16 **Time:** 07:30
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES052516-0089

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
896	6-11	1/2 Gallon	Laura Lynn 2%	Not Found	Not Found	<1 EPCC/ml	300 PAC/ml			
897	6-11	1/2 Gallon	Laura Lynn HVD	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
898	6-11	1/2 Gallon	Laura Lynn Skim Delux	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
899	6-13	1/2 Gallon	Sealtest Baking Buttermilk	Not Found		<1 EHSCC/g				
900	6-11	1/2 Gallon	Laura Lynn Nutrish	Not Found		<1 EHSCC/mL				
901	6-11	1/2 Gallon	Sealtest Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
902	6-11	8 Ounces	Sealtest 1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
903	6-10	Half Pint	Sealtest FF Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
904		3 Ounces	Reverse Osmosis		Not Found		18000 PAC/ml			
905		3 Ounces	RT-6		Not Found		13000 PAC/ml			
906		3 Ounces	RT-7		Not Found		16000 PAC/ml			
907		3 Ounces	RT-8		Not Found		6200 PAC/ml			
908		3 Ounces	RT-9		Not Found		16000 PAC/ml			

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 05-25-16 **Time:** 08:25

Temperature when Analyzed: 1.0 °C

Comment:

Approved By: Susan Beasley

PAC: 0

Equip: 1

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