

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 06/05/12 **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: 06/06/12 **Time:** 08:00
Temperature: **Raw:** °C **Processed:** 0.5 °C
Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES060612-0138

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
784	6/19	1/2 Gallon	Skim Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
785	6/20	1/2 Gallon	1% Milk	Not Found	Not Found	<1 EPCC/ml	430 PAC/ml			
786	6/20	1/2 Gallon	Whole Milk HVD	Not Found	Not Found	<1 EPCC/ml	270 PAC/ml			
787	6/19	1/2 Gallon	Chocolate Milk	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
788	6/22	8 Ounces	1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			

CONTROLS:

Analyzed By: Darneice Lyons

Plating Date: 06/06/12 **Time:** 09:15

Temperature when Analyzed: 0.5 °C

Comment:

Approved By: Susan Beasley



PAC: 0

Equip: 0

Air Density: 3 /15 min

Diluent and NB: 0/-

Incubation Temperature: 32.0 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow