

**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:** 36 °F      **Processed:** 36 °F      **Size:** Half Gallon  
**Processor/Distributor:** MILKCO INC      **ID#:** 37-82

**Sample Receipt:**

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

**Environmental Microbiology**

**Sample Group: ES060612-0144**

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
789	6/23	4 Ounces	Bag-N-Box 2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
790	6/22	1/2 Gallon	Skim Delux	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
791	6/23	1/2 Gallon	40% Heavy Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
792	6/19	1/2 Gallon	1/2 & 1/2	Not Found	Not Found	<1 EHSCC/g	390 PAC/g			
793	6/20	1/2 Gallon	Nutrish	Not Found		<1 EHSCC/mL				
794	6/26	1/2 Gallon	Fat Free BM	Not Found		<1 EHSCC/g				
795	6/22	1/2 Gallon	Baking BM	Not Found		<1 EHSCC/g				
796	6/23	1/2 Gallon	Whole BM	Not Found		<1 EHSCC/g				
797		4 Ounces	In Plant Raw RT-9, 36°F		Not Found		5800 PAC/ml			
798		4 Ounces	In Plant Raw RT-10, 36°F		Not Found		6400 PAC/ml			
799		4 Ounces	In Plant Raw RT-11, 36°F		Not Found		8600 PAC/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