

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 06/07/2010 **Time:** 08:45 **Collector:** Chris Alexander
Temperature Controls: **Raw:** °C **Processed:** 36 °F **Size:** Half Gallon
Processor/Distributor: MILKCO INC **ID#:** 37-82

Sample Receipt:

Date: 06/08/2010 **Time:** 08:15
Temperature: **Raw:** °C **Processed:** 1.0 °C
Received by: Joy Hayes

Environmental Microbiology

Sample Group: ES060810-0169

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
812	6-20	1/2 Gallon	1% Light & Lively	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
813	6-25	1/2 Gallon	Half & Half	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
814	6-23	1/2 Gallon	1% Milk	Not Found	Not Found	<1 EPCC/ml	350 PAC/ml			
815	6-22	1/2 Gallon	Fat Free Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
816	6-22	1/2 Gallon	2% Milk	Not Found	Not Found	<1 EPCC/ml	350 PAC/ml			

CONTROLS:

Analyzed by: Darneice Lyons
Plating Date: 06/08/2010 **Time:** 09:30
Temperature when analyzed: 1.0 °C
SSF:

PAC: 0 **Equip:** 0
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

Approved By: Susan Beasley