Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

Temperature Controls: Raw: 39 °F Processed: 39 °F Size: Half Gallon Temperature: Raw: 0.5 °C Processed: 0.0 °C

Processor/Distributor: MILKCO INC ID#: 37-82 Received by: Susan Beasley

Environmental Microbiology Sample Group: ES061114-0121

	SAMPLE IN	NFORMATIO	ON	RAW AND PROCESSED DAIRY PRODUCTS					CONT	CONTAINERS	
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC	
874	7/2	1/2 Gallon	Sealtest FF Buttermilk	Not Found		<1 EHSCC/g					
875	6/28	1/2 Gallon	Laura Lynn Whole Milk	Not Found	Not Found	<1 EPCC/ml	250 EPAC/ml				
876	6/25	1/2 Gallon	Sealtest Chocolate Milk	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml				
877	6/28	1/2 Gallon	Sealtest 2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml				
878	6/25	8 Ounces	Sealtest 1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml				
879	7/1	1/2 Gallon	Southern Dairies 36%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g				
880		3 Ounces	Raw RT-0		Not Found		7600 PAC/ml				
881		3 Ounces	Raw RT-10		Not Found		8900 PAC/ml				
882		3 Ounces	Raw RT-11		Not Found		9500 PAC/ml				

CONTROLS:

PAC: 0 **Equip:** 0

Air Density: 0 /15 min Diluent and NB: 0 / -

Incubation Temperature:32.0 °CInhibitor Test Used:Delvo P5Inhibitor Positive Control:PurpleInhibitor Negative Control:Yellow

Time: 09:30

0.0 °C

Susan Beasley

Plating Date: 06/11/14

Approved By:

Temperature when Analyzed: