

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 06/23/2009 **Time:** 09:30 **Collector:** Chris Alexander
Temperature Controls: **Raw:** °C **Processed:** 38 °F **Size:** Half Gallon
Processor/Distributor: MILKCO INC **ID#:** 37-82

Sample Receipt:

Date: 06/24/2009 **Time:** 08:00
Temperature: **Raw:** °C **Processed:** 2.0 °C
Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES062509-0062

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
904		4 Ounces	Past. Cream 42% PT-9	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
905	Jul 6	Gallon	1% Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
906	Jul 10	8 Ounces	Chocolate LF Milk	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
907	Jul 8	Pint	Chocolate Milk	Not Found	Not Found	<1 EHSCC/mL	290 PAC/ml			
908	7/11	4 Ounces	2% Milk Polybag	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
909	July 8	1/2 Gallon	Homo Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
910	July 8	1/2 Gallon	Fat Free Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			

CONTROLS:

Analyzed by: Susan Beasley
Plating Date: 06/24/2009 **Time:** 10:30
Temperature when analyzed: 2.0 °C
SSF:

Approved By: Susan Beasley

PAC: 1 **Equip:** 0
Air Density: 2 /15 min **Diluent and NB:** 1 / -
Incubation temperature: 32.0 °C
Inhibitor test used: Delvo P5
Inhibitor Positive Control: Purple
Inhibitor Negative Control: Yellow