

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 06/28/16 Time: 09:30 Collector: Jeff Richardson
 Temperature Controls: Raw: °C Processed: 39 °F Size: Half Gallon
 Processor/Distributor: MILKCO INC ID#: 37-82

Sample Receipt:

Date: 06/29/16 Time: 07:30
 Temperature: Raw: °C Processed: 0.0 °C
 Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES062916-0089

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
1131	7/16	1/2 Gallon	Sealtest Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1132	7/17	1/2 Gallon	Sealtest Whole Buttermilk	Not Found		<1 EHSCC/g				
1133	7/18	1/2 Gallon	Sealtest Non Fat Baking Butte	Not Found		<1 EHSCC/g				
1134	7/16	1/2 Gallon	Sealtest FF Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1135	7/20	1/2 Gallon	Sealtest FF Buttermilk	Not Found		<1 EHSCC/g				
1136	7/16	1/2 Gallon	Laura Lynn HVD	Not Found	Not Found	<1 EPCC/ml	380 PAC/ml			
1137	7/16	1/2 Gallon	Laura Lynn Nutrish	Not Found		<1 EHSCC/mL				

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 06-29-16 Time: 09:15

Temperature when Analyzed: 0.0 °C

Comment:

Approved By: Susan Beasley

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