

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:** 0.5 °C
Received by: Benjamin Saavedra

Environmental Microbiology

Sample Group: ES063009-0068

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
895	7-10	Quart	Fat Free Buttermilk	Not Found		<1 EHSCC/g			
896	7-14	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g			
897	7-8	1/2 Gallon	2% Milk Organic	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml		
898	7-11	1/2 Gallon	40% Heavy Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g		
899	7-7	1/2 Gallon	Light - N - Lively	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml		
900	7-10	1/2 Gallon	Half & Half	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g		
901	7-11	1/2 Gallon	Baking Buttermilk	Not Found		<1 EHSCC/g			
902	7-6	1/2 Gallon	NuTrish	Not Found		2 HSCC/mL			
903	7-10	Gallon	Skim Delux	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: 0.5 °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