

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 07/10/12 Time: 08:30 Collector: Chris Alexander
 Temperature Controls: Raw: °C Processed: 36 °F Size: Half Gallon
 Processor/Distributor: MILKCO INC ID#: 37-82

Sample Receipt:

Date: 07/11/12 Time: 07:50
 Temperature: Raw: °C Processed: 1.0 °C
 Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES071112-0140

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
956	Jul 28	1/2 Gallon	Fat Free BM	Not Found		<1 EHSCC/g				
957	Jul 28	1/2 Gallon	BM	Not Found		<1 EHSCC/g				
958	Jul 27	1/2 Gallon	Baking BM	Not Found		<1 EHSCC/g				
959	Jul 28	1/2 Gallon	40% Cream	Not Found	Not Found	1 HSCC/g	360 PAC/g			
960	Jul 23	1/2 Gallon	Nutrish	Not Found		<1 EHSCC/mL				
961	Jul 24	1/2 Gallon	1/2 & 1/2	Not Found	Not Found	1 HSCC/g	23000 PAC/g			

CONTROLS:

Analyzed By: Darneice Lyons

Plating Date: 07/11/12 Time: 10:30

Temperature when Analyzed: 1.0 °C

PAC: 0

Equip: 0

Air Density: 1 /15 min

Diluent and NB: 0/-

Incubation Temperature: 31.5 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow

Approved By: Susan Beasley

