

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 07/12/16 Time: 10:00 Collector: Jeff Richardson
 Temperature Controls: Raw: °C Processed: 40 °F Size: Half Gallon
 Processor/Distributor: MILKCO INC ID#: 37-82

Sample Receipt:

Date: 07/13/16 Time: 07:30
 Temperature: Raw: °C Processed: 1.0 °C
 Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES071316-0094

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
1184	8-3	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g				
1185	7-30	1/2 Gallon	Sealtest Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1186	7-30	1/2 Gallon	Sealtest Fat Free	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1187	8-3	1/2 Gallon	Sealtest Baking BM	Not Found		<1 EHSCC/g				
1188	7-30	1/2 Gallon	Laura Lynn 2%	Not Found	Not Found	<1 EPCC/ml	320 PAC/ml			
1189	7-30	1/2 Gallon	Laura Lynn Nutrish	Not Found		<1 EHSCC/mL				
1190	7-30	1/2 Gallon	Laura Lynn HVD	Not Found	Not Found	<1 EPCC/ml	350 PAC/ml			

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 07-13-16 Time: 08:50

Temperature when Analyzed: 1.0 °C

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