

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 07/18/17 Time: 08:30 Collector: Jeff Richardson
 Temperature Controls: Raw: 39 °F Processed: 39 °F Size: Half Gallon
 Processor/Distributor: MILKCO INC ID#: 37-82

Sample Receipt:

Date: 07/19/17 Time: 07:30
 Temperature: Raw: 1.0 °C Processed: 1.0 °C
 Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES071917-0113

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
1231	8/5	1/2 Gallon	Sealtest Skim	Not Found	Not Found	<1 EPCC/ml	1,000 PAC/ml			
1232	8/7	1/2 Gallon	Sealtest NF Baking BM	Not Found		<1 EHSCC/g				
1233	8/6	1/2 Gallon	Sealtest FF Buttermilk	Not Found		<1 EHSCC/g				
1234	8/5	1/2 Gallon	Sealtest Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1235	8/4	8 Ounces	Sealtest 1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1236	8/4	Half Pint	Sealtest FF Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1237		3 Ounces	RT - 3		Not Found		54,000 PAC/ml			
1338		3 Ounces	RT - 7		Not Found		48,000 PAC/ml			
1239		3 Ounces	RT - 8		Not Found		30,000 PAC/ml			
1240		3 Ounces	RT - 9		Not Found		18,000 PAC/ml			

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 07/19/17 Time: 08:30

Temperature when Analyzed: 1.0 °C

Comment:

PAC: 0

Equip: 0

Air Density: 2 /15 min

Diluent and NB: 0 / -

Incubation Temperature: 32.4 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow

Approved By: Susan Beasley

