

## Sample Submission and Reporting Form

## RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

## Sample Collection:

Date: 07/26/2011 Time: 09:30 Collector: Chris Alexander  
 Temperature Controls: Raw: °C Processed: 40 °F Size: Half Gallon  
 Processor/Distributor: MILKCO INC ID#: 37-82

## Sample Receipt:

Date: 07/27/2011 Time: 08:00  
 Temperature: Raw: °C Processed: 3.0 °C  
 Received by: Joy Hayes

## Environmental Microbiology

Sample Group: ES072711-0162

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
1099	Aug 8	1/2 Gallon	1/2 & 1/2	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1100	Aug 13	1/2 Gallon	40 % Heavy Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1101	Aug 16	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g				
1102	Aug 10	1/2 Gallon	Baking Buttermilk	Not Found		<1 EHSCC/g				
1103	Aug 8	1/2 Gallon	Light-N-Lively	Not Found	Not Found	<1 EPCC/ml	6500 PAC/ml			
1104	Aug 10	1/2 Gallon	Nu-Trish	Not Found		<1 EHSCC/mL				
1105	Aug 12	1/2 Gallon	Skim Delux	Not Found	Not Found	<1 EPCC/ml	410 PAC/ml			

## CONTROLS:

Analyzed by: Joy Hayes  
 Plating Date: 07/27/2011 Time: 09:15  
 Temperature when analyzed: 3.0 °C  
 SSF:

PAC: 0 Equip: 0  
 Air Density: 1 /15 min Diluent and NB: 0/-  
 Incubation temperature: 32.0 °C  
 Inhibitor test used: Delvo P5  
 Inhibitor Positive Control: Purple  
 Inhibitor Negative Control: Yellow

Approved By: Susan Beasley