

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 07/26/2011 **Time:** 09:00 **Collector:** Chris Alexander
Temperature Controls: **Raw:** 40 °F **Processed:** 40 °F **Size:** Half Gallon
Processor/Distributor: MILKCO INC **ID#:** 37-82

Sample Receipt:

Date: 07/27/2011 **Time:** 08:00
Temperature: **Raw:** 2.0 °C **Processed:** 2.0 °C
Received by: Joy Hayes

Environmental Microbiology

Sample Group: ES072711-0165

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
1106	8-17	4 Ounces	Past Cream PT-9 40°F	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g		
1107	8-10	1/2 Gallon	Homo Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml		
1108	8-10	Gallon	2 % Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml		
1109	8-13	Gallon	1 % Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml		
1110	8-10	1/2 Gallon	Fat-Free Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml		
1111	8-12	8 Ounces	1 % Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml		
1112	8-12	Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml		
1113	8-12	Quart	Fat Free Buttermilk	Not Found		<1 EHSCC/g			
1114		4 Ounces	Raw Reclaim 40°F		Not Found		<2500 EPAC/ml		
1115		4 Ounces	Raw RT-6 40°F		Not Found		12000 PAC/ml		
1116		4 Ounces	Raw RT-7 40°F		Not Found		16000 PAC/ml		
1117		4 Ounces	Raw RT-8 38°F		Not Found		8500 EPAC/ml		

CONTROLS:

Analyzed by: Joy Hayes
Plating Date: 07/27/2011 **Time:** 09:15
Temperature when analyzed: 2.0 °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