## Sample Submission and Reporting Form

## RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

Temperature Controls: Raw: °C Processed: 38 °F Size: Half Gallon Temperature: Raw: °C Processed: 1.0 °C

Processor/Distributor: MILKCO INC ID#: 37-82 Received by: Denise Richardson

Environmental Microbiology Sample Group: ES072915-0080

	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	
1248	8/15	1/2 Gallon	Half & Half	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g				
1249	8/19	1/2 Gallon	Southern Dairies 40%	Not Found	Not Found	120 HSCC/g	640 PAC/g				
1250	8/15	1/2 Gallon	Laura Lynn HVD	Not Found	Not Found	<1 EPCC/ml	560 PAC/ml				
1251	8/19	1/2 Gallon	Sealtest Whole Buttermilk	Not Found		<1 EHSCC/g					
1252	8/19	1/2 Gallon	Sealtest FF Buttermilk	Not Found		<1 EHSCC/g					
1253	8/15	1/2 Gallon	Laura Lynn Nutrish	Not Found		>150 EHSCC/mL					
1254	8/16	1/2 Gallon	Southern Dairies 1%	Not Found	Not Found	<1 EPCC/ml	290 PAC/ml				
1255	8/16	1/2 Gallon	Sealtest FF Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml				
1256	8/15	1/2 Gallon	Sealtest Chocolate	Not Found	Not Found	<1 EHSCC/mL	<2500 EPAC/ml				

## CONTROLS:

PAC: 0 Equip: 1

Analyzed By: Denise Richardson Air Density: 0 /15 min Diluent and NB: 0/-

Temperature when Analyzed: 1.0 °C Inhibitor Test Used: 32.0 °C Delvo P5

Inhibitor Positive Control: Purple
Inhibitor Negative Control: Yellow

Approved By: Susan Beasley Susan Beasley Inhibitor Negative Control: Yell

Time: 08:25

**Plating Date:** 07/29/15