

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 07/28/15 **Time:** 10:00 **Collector:** Jeff Richardson
Temperature Controls: **Raw:** 38 °F **Processed:** 38 °F **Size:** Half Gallon
Processor/Distributor: MILKCO INC **ID#:** 37-82

Sample Receipt:

Date: 07/29/15 **Time:** 07:30
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES072915-0089

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
1257	8/18	1/2 Gallon	Southern Dairies 36%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1258	8/19	1/2 Gallon	Sealtest Nonfat Baking BM	Not Found		<1 EHSCC/g				
1259	8/15	1/2 Gallon	Laura Lynn Skim Delux	Not Found	Not Found	<1 EPCC/ml	600 PAC/ml			
1260	8/16	1/2 Gallon	Sealtest 2%	Not Found	Not Found	<1 EPCC/ml	1200 PAC/ml			
1261	8/14	Half Pint	Sealtest FF Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1262	8/15	8 Ounces	Sealtest 1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1263	8/19	1/2 Gallon	Southern Dairies 40%	Not Found	Not Found	110 HSCC/g	710 PAC/g			
1264		3 Ounces	RT - 0		Not Found		12000 PAC/ml			
1265		3 Ounces	RT - 3		Not Found		13000 PAC/ml			
1266		3 Ounces	RT - 6		Not Found		12000 PAC/ml			
1267		3 Ounces	RT - 10		Not Found		19000 PAC/ml			

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 07/29/15 **Time:** 09:25

Temperature when Analyzed: 1.0 °C

Comment:

Approved By: Susan Beasley

PAC: 0

Air Density: 0 /15 min

Incubation Temperature:

Inhibitor Test Used:

Inhibitor Positive Control:

Inhibitor Negative Control:

Equip: 1

Diluent and NB: 0/-

32.0 °C

Delvo P5

Purple

Yellow