

## Sample Submission and Reporting Form

## RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

## Sample Collection:

Date: 08/13/12 Time: 09:30 Collector: Chris Alexander  
 Temperature Controls: Raw: °C Processed: 36 °F Size: Half Gallon  
 Processor/Distributor: MILKCO INC ID#: 37-82

## Sample Receipt:

Date: 08/14/12 Time: 08:00  
 Temperature: Raw: °C Processed: 0.0 °C  
 Received by: Susan Beasley

## Environmental Microbiology

Sample Group: ES081412-0125

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
1129	8/29	Half Pint	Fat Free Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1130	8/31	1/2 Gallon	Baking BM	Not Found		<1 EHSCC/g				
1131	9-1	1/2 Gallon	Whole BM	Not Found		<1 EHSCC/g				
1132	9/1	1/2 Gallon	40% Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1133	8/28	1/2 Gallon	Skim Delux	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1134	8/28	1/2 Gallon	Nu-Trish	Not Found		<1 EHSCC/mL				
1135	9/1	1/2 Gallon	Fat-Free BM	Not Found		<1 EHSCC/g				

## CONTROLS:

Analyzed By: Susan Beasley

Plating Date: 08/14/12 Time: 10:55

Temperature when Analyzed: 0.0 °C

Comment:

Approved By: Susan Beasley

PAC: 0

Equip: 0

Air Density: 0 /15 min

Diluent and NB: 0 / -

Incubation Temperature: 31.5 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow