## Sample Submission and Reporting Form

## RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

**Sample Collection:** Sample Receipt:

Date: 08/16/2011 **Time:** 09:30 Collector: Chris Alexander Date: 08/17/2011 08:15 Time:

**Temperature Controls:** Raw: °С Raw:  $^{\circ}\mathsf{C}$ Processed: 2.0 °C Processed: 36 °F Size: Half Gallon Temperature:

Processor/Distributor: MILKCO INC **ID#**: 37-82 Joy Hayes Received by:

**Environmental Microbiology** Sample Group: ES081711-0166

	SAMPL	E INFORMAT	ION	RAW AND PROCESSED DAIRY PRODUCTS					CONTAINERS	
Lab No.	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
1215	9-3	4 Ounces	Bag-N-Box Homo 36*	Not Found	Not Found	1 PCC/ml	<250 EPAC/ml			
1216	9-3	Gallon	1 % Milk	Not Found	Not Found	1 PCC/ml	<250 EPAC/ml			
1217	9-6	1/2 Gallon	Baking BM	Not Found		<1 EHSCC/g				
1218	9-6	1/2 Gallon	Whole BM	Not Found		<1 EHSCC/g				
1219	9-6	1/2 Gallon	Fat Free BM	Not Found		<1 EHSCC/g				

**CONTROLS:** Analyzed by: PAC: 0 Darneice Lyons

**Plating Date:** 08/17/2011 09:30 2 /15 min 0/-Time: Air Density: Diluent and NB:

Equip:

2.0 °C Temperature when analyzed:

32.0 °C Incubation temperature: SSF: Inhibitor test used: Delvo P5

Purple **Inhibitor Positive Control:** 

Trean Brasley Approved By: Susan Beasley **Inhibitor Negative Control:** Yellow