

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 08/16/2011 Time: 09:30 Collector: Chris Alexander
 Temperature Controls: Raw: 38 °F Processed: 36 °F Size: Half Gallon
 Processor/Distributor: MILKCO INC ID#: 37-82

Sample Receipt:

Date: 08/17/2011 Time: 08:15
 Temperature: Raw: 1.0 °C Processed: 1.0 °C
 Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES081711-0176

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
1220	Sep 02	8 Ounces	1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1221	Sep 02	Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1222	Sep 02	1/2 Gallon	Skim Delux	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1223	Aug 30	1/2 Gallon	1/2 & 1/2	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1224	Aug 31	1/2 Gallon	Nutrish	Not Found		<1 EHSCC/mL				
1225	Aug 31	1/2 Gallon	2% Milk-Organic	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1226	Sep 03	1/2 Gallon	Fat Free Milk - Organic	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1227	Sep 03	1/2 Gallon	Homo - Organic	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1228	Sep 03	1/2 Gallon	Heavy Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1229		4 Ounces	In-Plant raw RT-0 38°F		Not Found		7000 PAC/ml			
1230		4 Ounces	In-Plant raw RT-10 38°F		Not Found		7700 PAC/ml			
1231		4 Ounces	In-Plant raw RT-11 38°F		Not Found		21000 PAC/ml			

CONTROLS:

Analyzed by: Darneice Lyons

Plating Date: 08/17/2011 Time: 09:30

Temperature when analyzed: 1.0 °C

SSF:

Approved By: Susan Beasley

PAC: 0

Air Density: 2 /15 min

Incubation temperature: 32.0 °C

Inhibitor test used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow