Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

Date: 08/23/16 **Time:** 10:00 **Collector:** Jeff Richardson **Date:** 08/24/16 **Time:** 07:50

Temperature Controls: Raw: °C Processed: 39 °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: ES082416-0124

	SAMPLE INFORMATION				RAW AND PROCESSED DAIRY PRODUCTS				CONT	CONTAINERS	
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC	
1466	9-14	1/2 Gallon	Sealtest Whole Buttermilk	Not Found		<1 EHSCC/g					
1467	9-10	1/2 Gallon	Sealtest Skim Milk	Not Found	Not Found	<1 EPCC/ml	450 PAC/ml				
1468	9-14	1/2 Gallon	Sealtest Baking Buttermilk	Not Found		<1 EHSCC/g					
1469	9-11	1/2 Gallon	Sealtest FF Buttermilk	Not Found		<1 EHSCC/g					
1470	9-10	1/2 Gallon	Sealtest Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml				
1471	9-10	1/2 Gallon	Laura Lynn Nutrish	Not Found		<1 EHSCC/mL					
1472	9-10	1/2 Gallon	Laura Lynn Whole Milk	Not Found	Not Found	<1 EPCC/ml	810 PAC/ml				

CONTROLS:

PAC: 0 Equip: 0

Analyzed By: Denise Richardson Air Density: 0 /15 min Diluent and NB: 0/Plating Date: 08-24-16 Time: 09:32

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

Approved By: Susan Beasley

Translates

Inhibitor Positive Control: Purple Inhibitor Negative Control: Yellow

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