

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 08/24/2010 **Time:** 09:30 **Collector:** Chris Alexander
Temperature Controls: **Raw:** °C **Processed:** 38 °F **Size:** Half Gallon
Processor/Distributor: MILKCO INC **ID#:** 37-82

Sample Receipt:

Date: 08/25/2010 **Time:** 08:00
Temperature: **Raw:** °C **Processed:** 1.0 °C
Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES082510-0127

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
1223	Sep 11	1/2 Gallon	Fat - Free BM	Not Found		<1 EHSCC/g				
1224	Sep 11	1/2 Gallon	Whole BM	Not Found		<1 EHSCC/g				
1225	Sep 11	1/2 Gallon	1 % Nutrish	Not Found		<1 EHSCC/mL				
1226	Sep 11	1/2 Gallon	Baking BM	Not Found		<1 EHSCC/g				
1227	Sep 10	1/2 Gallon	Half & Half	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1228	Sep 15	1/2 Gallon	40% Heavy Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			

CONTROLS:

Analyzed by: Susan Beasley
Plating Date: 08/25/2010 **Time:** 09:30
Temperature when analyzed: 1.0 °C
SSF:

PAC: 0 **Equip:** 0
Air Density: 1 /15 min **Diluent and NB:** 0/-

Incubation temperature: 32.5 °C
Inhibitor test used: Delvo P5
Inhibitor Positive Control: Purple
Inhibitor Negative Control: Yellow

Approved By: Susan Beasley