## Sample Submission and Reporting Form

## RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

 Date:
 08/26/13
 Time:
 11:45
 Collector:
 Jeff Richardson/Mike Denn
 Date:
 08/27/13
 Time:
 07:45

Temperature Controls: Raw: 4.5 °C Processed: 6 °C Size: Half Gallon Temperature: Raw: 1.0 °C Processed: 1.0 °C

Processor/Distributor: MILKCO INC ID#: 37-082 Received by: Darneice Lyons

Environmental Microbiology Sample Group: ES082713-0097

	SAMPLE IN	NFORMATIO	ON	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	
1194	8/11	Gallon	1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml				
1195	8/11	Half Pint	FF Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml				
1196	8/14	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g					
1197	8/13	1/2 Gallon	Fat Free Buttermilk	Not Found		<1 EHSCC/g					
1198	8/13	1/2 Gallon	Baking Buttermilk	Not Found		<1 EHSCC/g					
1199	8/11	1/2 Gallon	Half & Half	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g				
1200	8/14	1/2 Gallon	40 % Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g				
1201	8/12	Half Pint	Fat Free Strawberry	Not Found		<1 EHSCC/mL	<250 EPAC/ml				
1202	8/14	1/2 Gallon	36% Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g				
1203		100 mL	RO Tant		Not Found		37000 PAC/ml				
1204		100 mL	Raw Silo RT-3		Not Found		74000 PAC/ml				

CONTROLS:

Analyzed By: Susan Beasley PAC: 0 Equip: 0

 Plating Date:
 08/27/13
 Time:
 10:35
 Air Density:
 0 /15 min
 Diluent and NB:
 0 /

Temperature when Analyzed: 1.0 °C Incubation Temperature: 32.0 °C

Comment: Pasteurized Cream - No product available. Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Approved By: Susan Beasley

Trust Baseley

Inhibitor Negative Control: Yellow