

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 08/29/17 **Time:** 10:00 **Collector:** Jeff Richardson
Temperature Controls: **Raw:** 36 °F **Processed:** 38 °F **Size:** Half Gallon
Processor/Distributor: MILKCO INC **ID#:** 37-82

Sample Receipt:

Date: 08/30/17 **Time:** 07:40
Temperature: **Raw:** 2.0 °C **Processed:** 1.0 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES083017-0077

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
1546	9/20	1/2 Gallon	Sealtest Whole BM	Not Found		<1 EHSCC/g				
1547	9/16	1/2 Gallon	Sealtest Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1548	9/20	1/2 Gallon	Sealtest FF Buttermilk	Not Found		<1 EHSCC/g				
1549	9/16	1/2 Gallon	Sealtest Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1550	9/18	1/2 Gallon	Sealtest Baking Buttermilk	Not Found		<1 EHSCC/g				
1551	9/16	1/2 Gallon	Laura Lynn 2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1552	9/15	8 Ounces	Sealtest 1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1553	9/15	Half Pint	Sealtest FF Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1554		3 Ounces	RT - 0		Not Found		18,000 PAC/ml			
1555		3 Ounces	RT - 6		Not Found		24,000 PAC/ml			
1556		3 Ounces	RT - 7		Not Found		90,000 PAC/ml			
1557		3 Ounces	RT - 8		Not Found		37,000 PAC/ml			

CONTROLS:

Analyzed By: Darneice Owens

Plating Date: 08/30/17 **Time:** 09:25

Temperature when Analyzed: 2.0 °C

PAC: 0

Air Density: 0 /15 min

Incubation Temperature:

Inhibitor Test Used:

Inhibitor Positive Control:

Inhibitor Negative Control:

Equip: 0

Diluent and NB: 0 / -

32.0 °C

Delvo P5

Purple

Yellow

Approved By: Susan Beasley