

**Sample Submission and Reporting Form**

**RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS**

**Sample Collection:**

**Date:** 09/04/12      **Time:** 08:30      **Collector:** Chris Alexander  
**Temperature Controls:**      **Raw:** 38 °F      **Processed:** 38 °F      **Size:** Half Gallon  
**Processor/Distributor:** MILKCO INC      **ID#:** 37-82

**Sample Receipt:**

**Date:** 09/05/12      **Time:** 07:45  
**Temperature:**      **Raw:** 1.0 °C      **Processed:** 1.0 °C  
**Received by:** Darneice Lyons

**Environmental Microbiology**

**Sample Group: ES090512-0134**

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
1243	Sept 19	Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1244	Sept 19	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1245	Sept 19	1/2 Gallon	Homo	Not Found	Not Found	<1 EPCC/ml	<2500 EPAC/ml			
1246	Sept 19	1/2 Gallon	Fat-Free	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1247	Sept 21	Half Pint	Strawberry Fat Free	Not Found		<1 EHSCC/mL	<250 EPAC/ml			
1248	Sept 21	8 Ounces	1% Chocolate	Not Found	Not Found	2 HSCC/mL	<250 EPAC/ml			
1249	Sept 22	1/2 Gallon	40% Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1250	Sept 18	1/2 Gallon	Half & Half	Not Found	Not Found	<1 EHSCC/g	910 PAC/g			
1251		4 Ounces	RT - 9 In Plant Raw 38°F		Not Found		3800 PAC/ml			
1252		4 Ounces	RT - 10 In Plant Raw 36°F		Not Found		18000 PAC/ml			
1253		4 Ounces	RT - 11 In Plant Raw 36°F		Not Found		6300 PAC/ml			

**CONTROLS:**

**Analyzed By:** Susan Beasley

**Plating Date:** 09/05/12      **Time:** 10:00

**Temperature when Analyzed:** 1.0 °C

**Comment:**

**Approved By:** Susan Beasley

**PAC:** 0

**Equip:** 0

**Air Density:** 0 /15 min

**Diluent and NB:** 0 / -

**Incubation Temperature:** 32.0 °C

**Inhibitor Test Used:** Delvo P5

**Inhibitor Positive Control:** Purple

**Inhibitor Negative Control:** Yellow