

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: °C Processed: 38 °F Size: Half Gallon
 Processor/Distributor: MILKCO INC ID#: 37-82

Sample Receipt:

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

Environmental Microbiology

Sample Group: ES090512-0135

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
1254	Sep 25	1/2 Gallon	Whole BM	Not Found		<1 EHSCC/g				
1255	Sep 18	1/2 Gallon	Skim Delux	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1256	Sep 22	1/2 Gallon	Fat Free BM	Not Found		<1 EHSCC/g				
1257	Sep 21	1/2 Gallon	Baking BM	Not Found		<1 EHSCC/g				
1258	Sep 19	1/2 Gallon	Nu-Trish	Not Found		<1 EHSCC/mL				
1259	Sep 21	Half Pint	Fat Free Chocolate	Not Found	Not Found	1 HSCC/mL	<250 EPAC/ml			
1260	Sep 18	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			

CONTROLS:

Analyzed By: Susan Beasley

Plating Date: 09/05/12 Time: 10:45

Temperature when Analyzed: 1.0 °C

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

Approved By: Susan Beasley