Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

Temperature Controls: Raw: °C Processed: 40 °F Size: Half Gallon Temperature: Raw: °C Processed: 1.0 °C

Processor/Distributor: MILKCO INC ID#: 37-082 Received by: Denise Richardson

Environmental Microbiology Sample Group: ES090914-0110

	SAMPLE INFORMATION				RAW AND PROCESSED DAIRY PRODUCTS				CONT	ONTAINERS	
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC	
1330	9/26	Gallon	Buttermilk	Not Found		<1 EHSCC/g					
1331	9/24	1/2 Gallon	Sealtest Chocolate	Not Found	Not Found	<1 EHSCC/mL	250 PAC/ml				
1332	9/23	1/2 Gallon	Sealtest Fat Free	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml				
1333	9/22	1/2 Gallon	Laura Lynn 1% (Nutrish)	Not Found		7 HSCC/mL					
1334	9/22	Half Pint	Sealtest FF Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml				
1335	9/24	8 Ounces	Sealtest 1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	280 PAC/ml				
1336	9/24	1/2 Gallon	Southern Dairies Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml				
1337	9/24	1/2 Gallon	Pet 2 %	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml				
1338	9/27	1/2 Gallon	Southern Dairies 40%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g				

CONTROLS:

PAC: 0 Equip: 1

Air Density: 0 /15 min Diluent and NB: 0 / -

Incubation Temperature:32.0 °CInhibitor Test Used:Delvo P5Inhibitor Positive Control:PurpleInhibitor Negative Control:Yellow

Analyzed By:

Plating Date: 09/09/14

Temperature when Analyzed:

Denise Richardson

Time: 08:30

Tirean Baarley

1.0 °C

Approved By: Susan Beasley