Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 09/12/17 **Time:** 10:30 **Collector:** Jeff Richardson
Temperature Controls: **Raw:** 37 °F **Processed:** 38 °F **Size:** Half Gallon
Processor/Distributor: MILKCO INC **ID#:** 37-82

Sample Receipt:

Date: 09/13/17 **Time:** 08:00
Temperature: **Raw:** 2.0 °C **Processed:** 2.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES091317-0084

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
1646	9-30	1/2 Gallon	Southern Dairies 1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1647	9-30	1/2 Gallon	Sealtest Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1648	10-4	1/2 Gallon	Sealtest Baking Buttermilk	Not Found		<1 EHSCC/g				
1649	9-30	1/2 Gallon	Sealtest Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1650	10-4	1/2 Gallon	Sealtest Whole Buttermilk	Not Found		<1 EHSCC/g				
1651	9-30	1/2 Gallon	Laura Lynn Skim Delux	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1652	9-26	8 Ounces	Sealtest 1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	310 PAC/ml			
1653	9-29	Half Pint	Sealtest F.F. Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1654		3 Ounces	RT-0		Not Found		5,500 PAC/ml			
1655		3 Ounces	RT-6		Not Found		9,700 PAC/ml			
1656		3 Ounces	RT-7		Not Found		12,000 PAC/ml			
1657		3 Ounces	RT-9		Not Found		9,500 PAC/ml			

Analyzed By: Denise Richardson
Plating Date: 09/13/17 **Time:** 11:30
Temperature when Analyzed: 2.0 °C
Comment:

CONTROLS:

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**