

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 09/17/13 **Time:** 10:00 **Collector:** Jeff Richardson
Temperature Controls: **Raw:** 40 °F **Processed:** 42 °F **Size:** Half Gallon
Processor/Distributor: MILKCO INC **ID#:** 37-82

Sample Receipt:

Date: 09/18/13 **Time:** 07:50
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES091913-0097

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
1333	10/2	Half Pint	Nutrish	Not Found		12 HSCC/mL				
1334	10/5	Gallon	Sealtest HVD	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1335	10/4	Gallon	Sealtest 1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1336	10/8	1/2 Gallon	Buttermilk FF	Not Found		<1 EHSCC/g				
1337	10/8	Half Pint	Baking Buttermilk	Not Found		<1 EHSCC/g				
1338	10/1	1/2 Gallon	Sealtest Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1339		2 Ounces	In Plant Raw RT-3 40*		Not Found		6400 PAC/ml			
1340		2 Ounces	In Plant Raw RO 40*		Not Found		<2500 EPAC/ml			
1341		2 Ounces	In Plant Raw RT-7 40*		Not Found		9600 PAC/ml			
1342	10/5	Half Pint	Sealtest FF	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			

CONTROLS:

Analyzed By: Susan Beasley

Plating Date: 09/18/13 **Time:** 10:15

Temperature when Analyzed: 1.0 °C

PAC: 0

Equip: 0

Air Density: 2 /15 min

Diluent and NB: 0 / -

Incubation Temperature: 31.8 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow

Approved By: Susan Beasley