

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:** °C **Processed:** 40 °F **Size:** Half Gallon
Processor/Distributor: MILKCO INC **ID#:** 37-82

Sample Receipt:

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

Environmental Microbiology

Sample Group: ES091913-0098

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
1343	10/4	1/2 Gallon	Nutrish	Not Found		5 HSCC/mL				
1344	10/8	1/2 Gallon	Southern Dairies 36%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1345	10/2	1/2 Gallon	Southern Dairies H & H	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1346	10/4	1/2 Gallon	Southern Dairies 40%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1347	10/1	1/2 Gallon	Delux	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1348	10/4	Gallon	Sealtest 2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1349	10/2	Gallon	Morning Fresh 1% Choc	Not Found	Not Found	1 HSCC/mL	<250 EPAC/ml			
1350	10/8	1/2 Gallon	Sealtest Whole BM	Not Found		<1 EHSCC/g				
1351	10/1	Half Pint	Wholesom Farm NF Choc	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			

CONTROLS:

Analyzed By: Susan Beasley

Plating Date: 09/18/13 **Time:** 11:00

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