Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

Temperature Controls: Raw: °C Processed: 36 °F Size: Half Gallon Temperature: Raw: °C Processed: 2.0 °C

Processor/Distributor: MILKCO INC ID#: 37-82 Received by: Joy Hayes

Environmental Microbiology Sample Group: ES092209-0082

SAMPLE INFORMATION RAW AND PROCESSED DAIRY PRODUCTS CONTAINERS Residual Petrifilm Coliform Petrifilm Aerobic Lab Code Phos Inhibitor Count DMSCC **PRBC PRCC** No. Date Size Description Count <1 EPCC/ml 450 PAC/ml 1333 10-7 Gallon Whole Milk Homo Not Found Not Found 1334 10-7 Not Found Not Found <1 EPCC/ml <250 EPAC/ml Gallon 2% Milk 1335 10-6 Half Pint 1% Milk Not Found Not Found <1 EPCC/ml <250 EPAC/ml Skim Milk Not Found <250 EPAC/ml 1336 10-6 8 Ounces Not Found <1 EPCC/ml 1337 10-7 Quart Chocolate Milk Not Found Not Found <1 EHSCC/mL <250 EPAC/ml <1 EHSCC/mL 1338 10-5 Half Pint 1% Chocolate Milk Not Found Not Found <250 EPAC/ml 1339 10-8 Half Pint Fat Free Buttermilk Not Found <1 EHSCC/g <1 EHSCC/g 1/2 Gallon Whole Buttermilk Not Found 1340 10-10

CONTROLS:

Analyzed by: Susan Beasley PAC: 0 Equip:

Plating Date: 09/22/2009 Time: 09:30 Air Density: 2 /15 min Diluent and NB: 0 / -

Temperature when analyzed: 2.0 °C

SSF: Incubation temperature: 32.0 °C
Inhibitor test used: Delvo P5

Approved By: Susan Beasley Inhibitor Positive Control: Yellow